

FEBRUARY 12, 1955

THE NATIONAL *Provisioner*

Leading Publication in the Meat Packing and Allied Industries Since 1891

LIBRARY
A. & M. COLLEGE OF TEXAS



glamorous

...like "Unilox"* Chub Casings!

Unilox Chub Casings by Tee-Pak add glamorous, lively color and sparkle to your brand design! Printing between film plies can't smear, crack, chip or rub off! Saran film protects quality . . . guards flavor, color, keeps in moisture!

Call Your Tee-Pak Man for Full Details and Assistance—Backed by unique and extensive design, art and printing facilities, your Tee-Pak Man is better able to serve you . . . can help you add glamor to your chub casings! Consult with him.



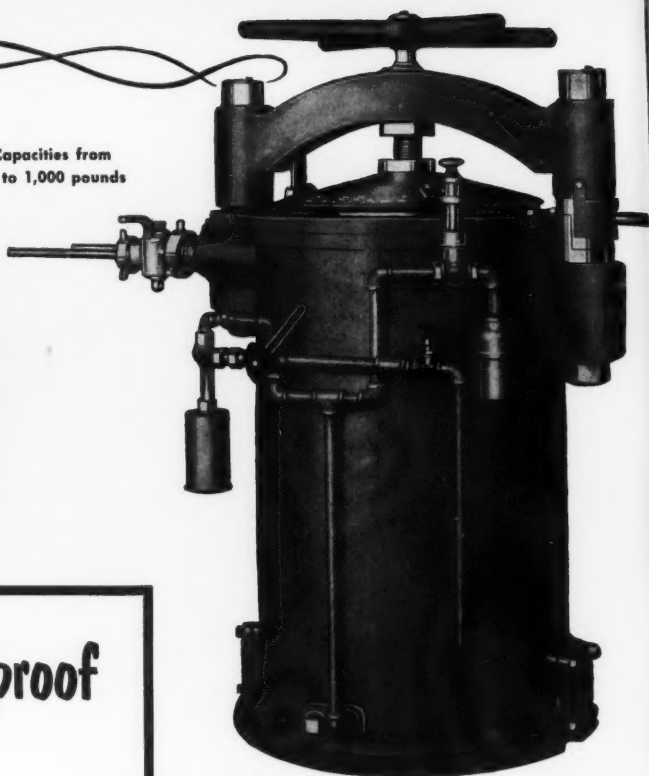
TEE-PAK, INC.



Chicago • San Francisco • Toronto



Capacities from
60 to 1,000 pounds



NOTED for leak-proof
design and special
safety features

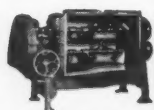
BUFFALO Stuffers have still another feature that puts them in a class by themselves. They are precision ground to a mirror finish with a patented internal grinder. This eliminates surface pockets thereby reducing corrosive action and discoloration to an absolute minimum. It also makes for easier operation of the stuffer. It is features such as these that enable BUFFALO Stuffer users to produce higher quality products at lower cost.

Buffalo

**QUALITY
SAUSAGE MACHINERY**
for more than 80 years

*BUFFALO equipment is noted for its sound design . . . sturdy construction . . . safety and sanitation . . . dependable performance and coast-to-coast factory service. BUFFALO is first in offering new proved features that increase plant efficiency and protect product quality.

John E. Smith's Sons Co.
50 BROADWAY BUFFALO 3, N. Y.
Sales and Service Offices in Principal Cities



STANDARD MIXERS, Capacities from 75 to 2,000 lbs.



VACUUM MIXERS, Capacities from 75 to 2,000 lbs.

**THE MOST
COMPLETE LINE OF
SAUSAGE-MAKING
MACHINERY**

Widest range
of sizes
Greatest variety
of types



GRINDERS, Capacities from 1,000 to 15,000 lbs. per hour



SILENT CUTTERS, Cutter capacities from 20 to 800 lbs.

Send for these informative Booklets

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

- | | | |
|---|--------------------------------------|---|
| <input type="checkbox"/> Silent Cutter | <input type="checkbox"/> Smokemaster | <input type="checkbox"/> Head Cheese Cutter |
| <input type="checkbox"/> Mixer | <input type="checkbox"/> Grinder | <input type="checkbox"/> Pork Fat Cuber |
| <input type="checkbox"/> Casing Applier | <input type="checkbox"/> Stuffer | <input type="checkbox"/> Combination of Special Purpose Equipment |

Name.....

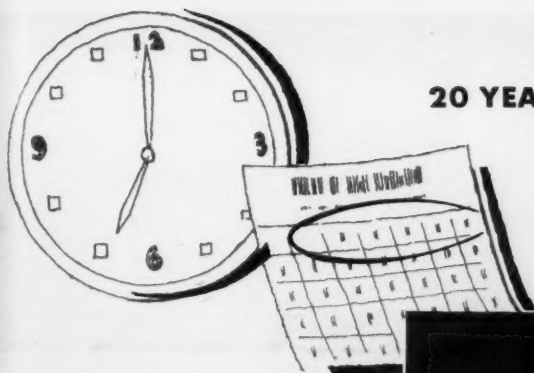
Company.....

Address.....

City..... Zone..... State.....

PRAGU
for use
20546
20546

THE
Year
Mark



20 YEARS AGO WE ADVERTISED...

"You can have a 24-hour ham
or a 60-day ham!"

NOTHING!
NO—
NOTHING



cures faster than



PRAGUE POWDER®
it's Flash-Fused!...

Scientifically balanced by uniting all curing ingredients in each fast-dissolving crystal.

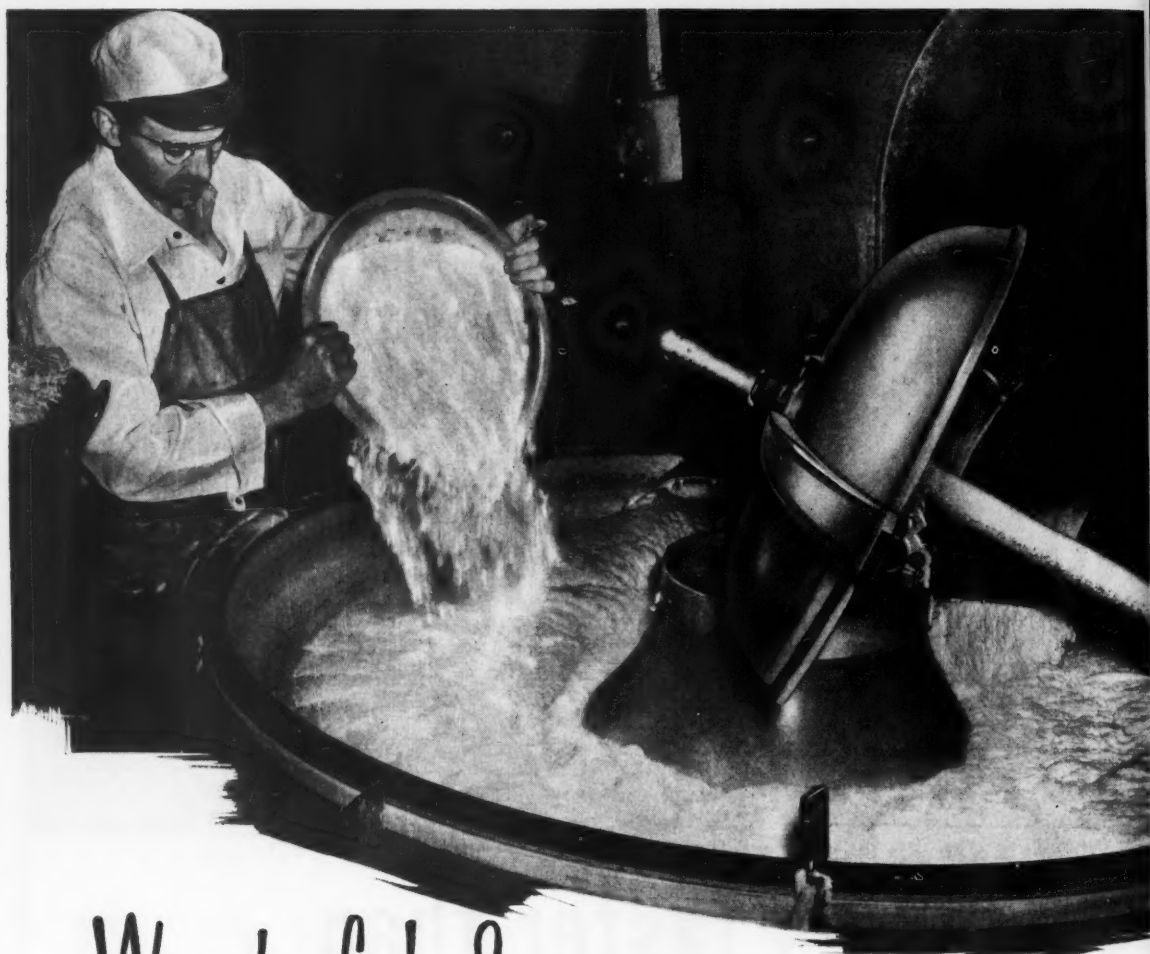
We urge comparison! You have to try PRAGUE POWDER to know how fast, safe and dependable a cure can be!

THE *Griffith* LABORATORIES, Inc.

CHICAGO 9, 1415 West 37th St. • NEWARK 5, 37 Empire St.
LOS ANGELES 58, 4900 Gifford Ave. • In Canada—The Griffith Laboratories, Limited
TORONTO 2, 115 George St. • Laboratorios Griffith do Brasil, S. A.
Caixa Postal 300 Mogi das Cruzes, Est. S. P., Brasil.



PRAGUE POWDER® —Made or
for use under U. S. Patent Nos.
2054623, 2054624, 2054625,
2054626.



Wonderful Sausage, **BUT...** it takes a casing, too, to help move your sausage. For *appearance* helps the housewife choose...tenderness and flavor help her enjoy the good sausage inside.

You get clean, sleek, plump appearance...tender, smoky flavor...in every Wilson Natural Casing. And Wilson uniformity saves you packaging time and money, too!

Help her choose *your* sausage...come back for it again and again. Specify Wilson Natural Casings!



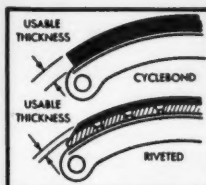
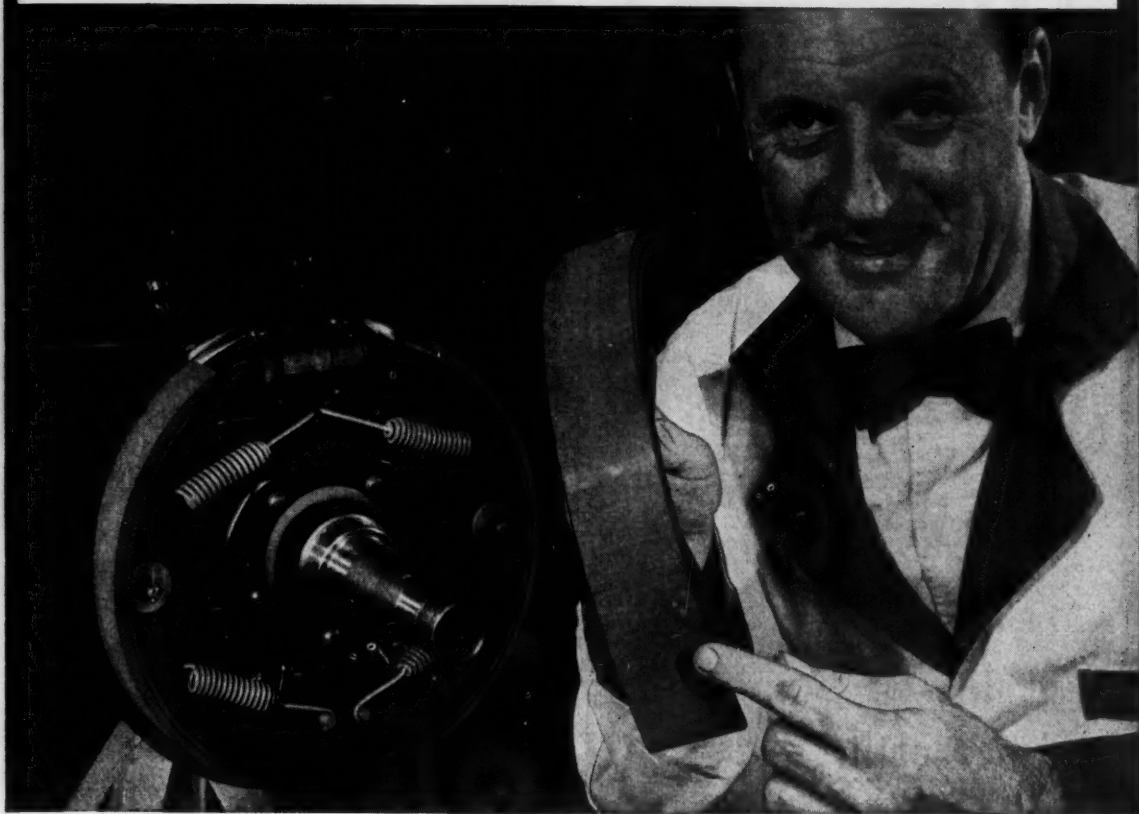
WILSON *the Big Name in...*
Natural Casings

General Offices: Chicago 9, Ill.



THE NATIONAL PROVISIONER

Another typical example of Dodge truck's extra-value engineering

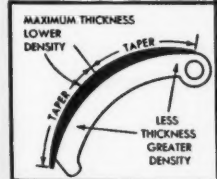
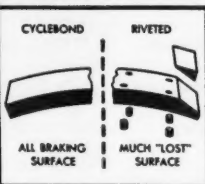


More usable thickness.

Dodge truck Cyclebond brake linings can be used virtually through their full thickness. This gives the linings many thousands of miles of added life. Riveted linings should be worn only to rivet heads.

More usable surface.

Every square inch of Cyclebond lining area is braking surface. Riveted linings, because of rivet holes and mitered ends, have up to 10% less braking surface.



Tapered for easy stops.

Cyclebond lining is more tightly compressed at ends, gives a gradual taper. Thick center of lining makes first contact...increased pressure brings the ends into contact. Braking is smooth, even.

Why you go more miles before relining with Dodge truck brakes!

You can be sure of lower brake maintenance, more miles before relining, with Dodge truck brakes and famous Dodge truck Cyclebond linings. And that's in addition to the quick, positive stops, the smooth action, for which Dodge truck brakes are famous.

Long-lasting, reliable brakes are just one example of the extra-value engineering that means more for your money when you buy . . . more money saved over the life of your truck. Get the facts on how extra-value engineering saves you money; see your dependable Dodge Truck dealer.

DODGE "Job-Rated" TRUCKS

A PRODUCT OF CHRYSLER CORPORATION



first and foremost
in reputation
quality
dependability

The first diced sweet red peppers on the market, Cannon's own California Wonder strain sweet red peppers are foremost in the industry because they are firm, thick-walled—have full, rich color—are diced in perfect cubes—come ready to use . . . no washing, cutting, handling, or flavor loss. Your products look, taste, and SELL better when you use Cannon diced sweet red peppers. Look to Cannon . . . first and foremost in reputation, quality, and dependability. Order Cannon diced sweet red peppers from your regular source of supply.

H. P. CANNON & SON, INC.



Main office & Factory
Bridgeville, Delaware
Plant No. 2—Dunn, North Carolina

THE NATIONAL *Provisioner*

VOLUME 132 FEBRUARY 12, 1955 NUMBER 7

CONTENTS

Weigh or Go Blind—An editorial	11
News of the Industry	11
Packaging Features—	
How Processing Affects Packaging	12
Second Skin Protects Veal Bloom	16
Ways to Minimize Discoloration	21
Should Congress Pass H.R.1?	22
West Has Feed Lab for Better Beef	26
Report on Food Radiation	29
The Meat Trail	31
New Equipment and Supplies	36
Classified Advertising	58

EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor
VERNON A. PRESCOTT, Managing Editor
GREGORY PIETRASZEK, Technical Editor
BETTY STEVENS, Associate Editor
GUST HILL, Market Editor

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WHitehall 4-3380

JEFFERSON E. ALDRICH, Director of Sales and Advertising

FRANK N. DAVIS CHARLES W. REYNOLDS

JUNE F. MARKEY, Production Manager

ROBERT E. DAVIES, New York Representative,
18 E. 41st St. (17) Tel. LEXington 2-9092, 2-9093.

West Coast Representatives: McDONALD-THOMPSON

San Francisco: 625 Market St., (5)
YUkon 6-0647

Los Angeles: 3727 W. 6th St., (5)
DUNKirk 7-5391

Seattle: 1008 Western Ave., (4)
ELliot 3767

Denver: 222 Colorado Natl. Bank Bldg.,
(2)
KEYstone 4-4669

Houston: 3217 Montrose Blvd., (6)
LYNchburg 6711

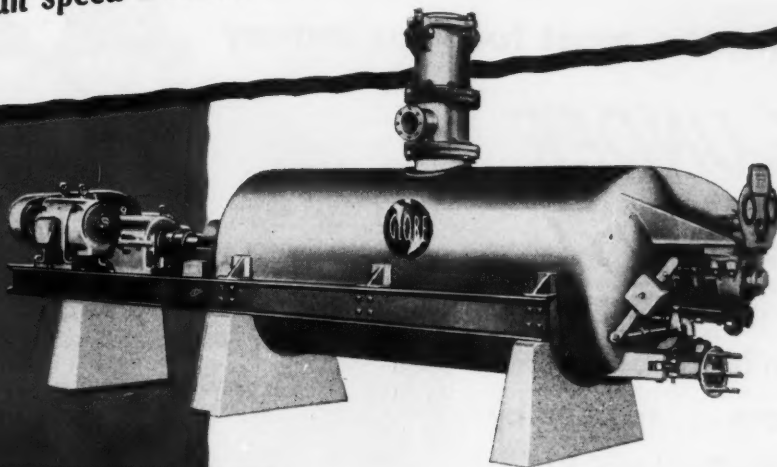
EXECUTIVE STAFF

THOMAS McERLEAN, Chairman of the Board
LESTER I. NORTON, President
A. W. VOORHEES, Secretary

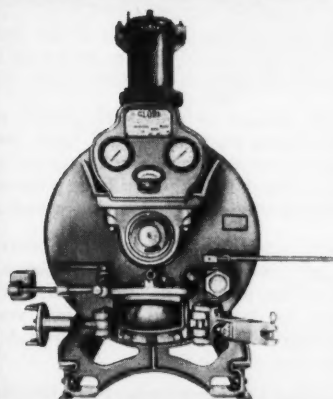
Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$6.00; Canada, \$8.00; Foreign countries, \$8.00. Single copies, 30 cents. Copyright 1955 by the National Provisioner, Inc. Trade Mark registered in U.S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

SEE HOW A GLOBE DRY RENDERING COOKER

(with the Exclusive "Safety Discharge Door"*)
can speed melting or cooking operations in your plant!



* Patented



View showing
discharge door,
with "Safety
Discharge Door"
open.



- The "Safety Discharge Door" is an exclusive feature of the Globe Heavy-Duty Dry Rendering Cooker. It provides a one man control and because it is hinged at the top, it can be "cracked" open to a self-locking limiting point, thus preventing door from flying open accidentally when unloading the cooker, and burning operators with hot grease.
- The heavier V-type agitator paddle blades are of cast steel, mounted on a $5\frac{1}{2}$ " SQUARE shaft of high carbon steel to prevent paddles from loosening, give a "plowing action" for better agitation, so the product is thus agitated from both sides of the cooker. Paddles can be adjusted to clear shell by $\frac{1}{8}$ ".
- Globe's famous "Flowing Drive" heavy-duty power unit uses standard motors and reducers, which can be easily and quickly replaced locally. No need to hold up production for far-away factory maintenance. Roller chain or V-belt drive optional.

These are but a few of the superior advantages a Globe Dry Rendering Cooker can bring you. Globe Dry Rendering equipment, including cookers and presses, are quality made for years of hard service. Ask your Globe salesman for more details, or write to us direct.

The GLOBE Company

4000 S. Princeton, Chicago 9, Illinois

40 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT



Check the looks!



Try the comfort!

Then, to get the most for your money

LOOK UNDER THE HOOD!

A revolution in truck power
is taking place . . . sparked by
the Ford Short-Stroke V-8!

When a new type of engine prolongs piston
ring life as much as 53% . . . gives gas
savings of up to 1 gallon in 7 . . . cuts engine
friction as much as 33% to liberate more
usable hauling power, you know it's bound to
go over big with economy-minded truck users.



A new **MONEY MAKER** for meat packers—the '55 Ford F-600!
Choice of three engines—the new Short-Stroke 132- and
140-h.p. *Power King* V-8's or, on special order, the new Short-
Stroke 118-h.p. *Cost Clipper* Six. Choice of three transmissions,
too! 16,000 lbs. GVW, 28,000 lbs. GCW.

Ice, Sleet, Snow—SLOW!



Small wonder, then, that the truck industry is
now investing millions of dollars *under the hood* . . .
in a revolutionary switch to Short-Stroke V-8's.

But Ford, pioneer in V-8 truck power, made the
switch over three years ago. And right *now*, you'll
find a *proven*, modern Short-Stroke engine under the
hood of every Ford Truck. Only Ford offers a full line
of Short-Stroke engines . . . four V-8's and a Six.

Make sure your next truck is a modern Money
Maker. Look *under the hood*! Look for a modern
Short-Stroke engine with a "stroke" as short as, or
shorter than its "bore." And remember, you get the
full advantages of Short-Stroke design *today* in any
Ford Truck you choose.

Call your Ford Dealer or write: Ford Division, Ford
Motor Co., Dept. T-62, Box 658, Dearborn, Mich.

FORD

Triple Economy

TRUCKS THE MONEY MAKERS FOR '55



POPULAR MEAT PRODUCTS SELL FASTER THAN EVER IN

Styron Plastic Containers



Extra protection, extra merchandising appeal for pork sausage and sandwich spreads in this new low-cost packaging!

The Dow Chemical Company
Plastics Sales, PL 425V, Midland, Michigan
Please send me your catalog,
"Rigid Containers Made of Styron."

Name _____
Company _____
Street _____
City _____ State _____
Product _____

Even if yours is a favorite food product, you can increase sales and speed up turnover with the extra protection and fresh new merchandising appeal of Styron plastic containers. Multi-purpose Styron® packaging has boosted profits for many segments of the food industry . . . it can do the same for you!

You'll ship in Styron containers with every confidence that all the freshness and flavor you pack will reach consumers intact . . . and your product in these glistening packages will win preferred position at the point of sale. Switch now! Select from a wide range of standard shapes and sizes or let custom molders meet your specific requirements . . . lids readily printable . . . all set to boost profits for you at no extra cost! THE DOW CHEMICAL COMPANY, Midland, Michigan, Plastics Sales, PL 425V.

you can depend on DOW PLASTICS



Put a new twist

in your sausage sales with a SHELLMAR-BETNER package



Little pigs who go to market in a fresh, sparkling dress win more customers. So wrap your sausages in a duplex cellophane or duplex cellophane and parchment package by Shellmar-Betner, reverse printed in rich, clear colors. They'll stand out in any showcase and make more money for you, too.

You've heard the name—Shellmar-Betner, but did you know we can make just about any type of meat package? We know flexible packaging materials* and how to combine them to give your product the utmost protection against flavor loss or spoilage. We're craftsmen printers, too . . . so when you want a distinctive package, call Shellmar-Betner. We hope it will be soon.

CONTINENTAL © CAN COMPANY

SHELLMAR-BETNER

FLEXIBLE PACKAGING DIVISION

MT. VERNON, OHIO

Sales Offices in Principal Cities



***Remember!**

WE CONVERT—
bags, sheets,
envelopes, tubing,
and rolls of
cellophane,
polyethylene, saran
and plicofilm

News and Views

THE NATIONAL

PROVISIONER

VOL. 132 No. 7

FEBRUARY 12, 1955

Weigh or Go Blind

A great deal of the fog in which some meat packers and processors operate is due to a lack of the most rudimentary tools which must be employed in determining flow-through, yields, costs, etc. It is especially shocking to find this condition in plants which have been in existence for many years. One can only conclude that when, happily, these concerns have made profits, they have done so in the same blissful ignorance of cause that has prevailed during loss periods.

Apparently their philosophy of operation has been: "Buy as cheap as you can, sell at the best price you can get, and if there is some extra money left in the cash register at the end of the period, that's swell."

One of the surprising "lacks" in many plants is in scales. Of course, every processor carefully weighs his livestock in and his product out, but within the plant the meat may be chilled, cut, graded, trimmed, cured, smoked, transferred interdepartmentally, ground and handled and rehandled without proper means of accurately measuring volume, shrinkage, formulations, etc.

Although such cases may be extreme, we have found killing-processing plants of respectable size in which almost no "internal" weighing is done. Not only is there no way to determine yields, shrinkages, the volume of operations, productivity, etc., but also processing results must be dangerously inconsistent because of the lack of accurate measurements.

What is true generally in these plants, is true in many others with respect to one or more departments or operations—there is no "scale control" over work and results.

The House Ways and Means Committee began consideration this week of the administration's trade agreements extension bill (H.R.1) following opposition testimony by WSMFA and a reminder from NIMPA that U.S. packers have been hurt by importations of meat in the past. The bill to extend and liberalize trade agreements would give the President "power to destroy American industries," testified L. Blaine Liljenquist, WSMFA's Washington representative. "Tariffs protecting the meat and livestock industries are already dangerously low," he pointed out. (See page 22 for other highlights of Liljenquist's speech.)

A letter to the committee from Wilbur La Roe, jr., NIMPA counsel, emphasized that pork imports from Europe are showing "an alarming increase" and about one-fifth of last year's record pork imports came from Communist Poland. "Our processors of beef and veal have been hurt in the past by importations from Canada and Mexico," he pointed out. NIMPA decided not to take any position as to the extent to which trade policy should be in the hands of the Congress or the President, La Roe said. "The policy affects the interests of the nation so deeply that we would hope that Congress would keep control of the matter," he added.

Merger Of The AFL and CIO into a single federation, ending a 20-year labor split, was approved this week in Miami Beach by unity negotiation committees of the two big unions. Although the merger must be approved by conventions of both bodies, ratification is believed to be certain before the end of the year. The AFL as 10,000,000 members and the CIO, 5,000,000.

Under the terms of the merger agreement, the new, as yet unnamed, federation would be headed by George Meany, president of the AFL. Second top officer, the secretary-treasurer, would be William Schnitzel, who now occupies that post at the AFL. There would be a 27-member executive committee and a "general board," which would include top officers of each of the 140 unions in the new group. Walter P. Reuther, CIO president, is expected to continue to head that group, which would be a department of the new federation.

A Southern Organization devoted to the interests of meat packers, livestock growers and other food producers and processors in southern states may be in the offing. A group of Southerners, contemplating the formation of such a regional organization, have sent letters to more than 400 meat packers in nine states asking for expressions of interest. The proposed organization, its proponents say, would not be in competition with existing meat packing organizations but would work with them on problems of mutual interest. States to be served would include Virginia, North and South Carolina, Florida, Georgia, Alabama, Mississippi, Louisiana and Tennessee. Those states have about 50 plants operating under federal inspection and about 1,422 plants which do not have federal inspection.

Merchandising Plans of the National Meat Canners Association, Chicago, for 1955 will be outlined at the annual luncheon of the group at noon Tuesday, February 22, in the Crystal Ballroom of the Sheraton-Blackstone Hotel in Chicago. Speaker will be R. E. Brickman of Illinois Meat Co., Chicago, association vice president. The program also will include a brief report of canned meat industry-wide merchandising activities in 1954. The luncheon will take place during the 48th annual convention of the National Canners Association February 19-23 at Chicago's Conrad Hilton Hotel.

A Packaging Feature



Equipment and lighting have been installed to assure maximum productivity in linking.

How Processing Can Affect Packaging

Oscar Mayer achieves major production gains in packaging wieners by standardizing the entire cycle from chopping to heat sealing

THE productivity of various sausage making and packaging equipment can be improved by modifying processing steps to take greater advantage of the inherent potentials of the machines. A specific example is Oscar Mayer & Company's greatly increased productivity with the Kartridg-Pak sausage linker and peeler. (See *THE NATIONAL PROVISIONER* of September 12, 1953, for a detailed description of the units.)

In a 13-month period, here's what has been accomplished:

1. Productivity of the linkers has been upped to 1,200 to 1,300 lbs. of finished product per hour.

2. Productivity of the two-head stripper has been increased from 500 to 1,000 lbs. per hour.

3. The correct weight of a package of wieners in a number to pound ratio is assured 50 to 75 per cent of the time. Formerly each package was

scaled and weight adjustments made by wiener selection.

The need for reviewing some of the plant's operating procedures became apparent with the installation of the first Kartridg-Pak linker. One of the main advantages of the machine, which has a combination pinch-twist action that makes a string-free link, is the uniformity of link. Virtually every wiener linked on the A machine is an exact 5½ in. long, said Fred Alexander, plant operations manager. The model B linker makes a link 5 in. long.

Production tests performed by the packer's industrial engineering department established the size of the link to be constant. In theory, the processed links should make weight in a constant link to pound ratio.

At the beginning, the percentage of exact weight packages assembled by link-count was relatively small.

Limited production runs established that the peeling machines could, in terms of certain operator-machine teams, attain weekly production rates of 1,050 lbs. per hour per machine. Also, initial production runs with the linker were below the potential of the machine, namely, 1,500 lbs. per hour of stuffed weight.

Under the direction of Harold M. Mayer, general plant manager, Chicago plant, the production and industrial engineering departments isolated causes for the variances which accounted for the difference between the actual production and the potential production rates of the linker and the stripper.

On the basis of studies performed during the past year, the plant has adopted standard procedure steps which have greatly reduced the element of variance.

The first steps concern the link-



Product is stuffed to strand weight . . .



Linked to exact size . . .



Hung in standard pattern . . .

Precision in Processing

ing operation. For each batch of product to be stuffed, the Chop Cut operator makes out a ticket on which is entered the exact scaled amounts of meats, ice, seasoning and spices, etc., used in chopping out the batch.

At the stuffing table several modifications were made. The air pressure coming to the stuffer from the main house line was set at 120 lbs. The setting is attained by a reducing valve that the maintenance department located out of reach of the stuffer operator. Just below the valve is a pressure gauge which permits the operator quickly to check the air pressure.

The distance from the stuffing horn to the stuffing table is set at what is considered to be best for guiding the stuffed strand onto an Exact Weight scale that is built into the stuffing table.

As the stuffer stuffs out the 55-ft. strand, he tries to make each strand a fixed weight for the particular cellulose casing size used by the plant. Seeing the weight he makes with each strand on the scale, the stuffer is able to modify his stuffing technique in terms of the pressure he applies to the strand and the rate at which he allows it to stuff out to hit the correct, predetermined strand weight.

Management said this relatively simple procedure has reduced the variance in stuffing to a minimum.



Double-checked by scaling . . .



and showered before smoking.

The scale gives the stuffer a precise measure of his performance. Alexander remarked that the technique gives the stuffer a target to shoot at and a challenge to his ability.

The lighting at the stuffing station was re-engineered by illumination experts to provide the correct intensity of glare-free light.

Another procedure that was engineered carefully is the spraying of the strands with water as they come from the stuffer and as they are fed into the linking machine. Nozzles that provide a mist-like spray were placed directly over the platter of the

scale and in front of the strand intake tube of the linker. The water is not sprayed in a haphazard manner. The product must pass through two paths of spray.

The actual stuffing operation requires one operator to make the first tie on the strand and to feed the machine. A second operator makes the last link tie and arranges the product on the permanent capstan sticks. A third operator transfers the product with a simple lifting operation onto the stainless steel sausage sticks, places the sticks onto the sausage cage and then spaces the links on the



Wieners are peeled by machine, collared and run through electronic scale. Operator makes weight on over or unders.

Precision in Packaging



Cellophane wrap is applied and sealed in machine operation.

cage. Once the sausage cage is filled with the required number of sticks, the whole cage is again weighed.

Two purposes are served by weighing loaded cages. A check is made against the stuffing operation for each cage, and the proper loading of the cage also is checked. Alexander said that the loading of the cage affects the smoking operation. If each cage has a uniform product load, the mass of meat that the smoke and the heat have to condition is uniform. If there are differences in the cage load there will be differences in how the product is smoked and heated which affect peelability, he asserted.

Alexander observed that the pattern of hanging made by the linker tends to minimize the number of touchers. The twist tie, which makes a positive separation between the links, is said actually to lessen the amount of product which comes in contact with the smoke stick, further

narrowing the chance of stick marks.

After being scaled, the entire cage is showered with cool water to give all of the casings a perfectly clean surface. Failure to wash the stuffed links may result in poor smoke deposit which, in turn, will impede peeling. After it is washed, product moves into the smokehouse.

Oscar Mayer's management considers smoking to be the most critical operation, for, during smoking, the actual skin for good peeling is set. Smoking is a variable on which the plant still is conducting further studies.

Basically, the humidities and temperatures within the smokehouse have to be controlled accurately. Plus or minus variances in temperature and humidity should be held to a minimum through adequate instrumentation.

The house is preheated before the franks are moved in. Harold M. Mayer

said the product should not be subject to the initial high temperature blast of house heat buildup. Once the house has been heated to the desired temperature, 110° F., the product is moved in and subjected to a heavy smoke at this temperature. Smoking gives the product a firm outer skin which helps assure rapid peeling.

The product is smoked at 110° F. for at least 30 minutes. House temperature then is moved to 140° F. and held for ten minutes to firm the outer product skin built by the lower temperature and heavy smoke. House temperature is then advanced to 170° F. to finish the product at 152° F. internal temperature. The time required for finishing is from 2½ to 3½ hours.

After smoking, the filled cages are moved into Jourdan cookers where the temperature and the timing cycle is monitored by instruments.

Finished product is showered with cold water to bring the internal temperature down to 90° F. The product then moves into a blast cooler for quick chilling down to about 40° F. Management said this is a space saving technique.

Temperature Critical to Peeling

The chilled franks are next moved into a 40° F. holding cooler. In about three hours product is tempered and then moved to the peeling and packaging section where temperature is held at 45°. The temperature difference between the two coolers actually aids peeling. Further, a spray mist deposited on the franks before they enter the peeler also makes peeling easier. Alexander said that peeling can take place within a three to eight hour period after smoking.

Basic to top stripper productivity is complete freedom of the machine operator to devote all her time to the machine. At the Oscar Mayer plant the cages of product are brought into the peeling cooler and unloaded into the holding tray of the stripper by another employee. The stripper machine operator attends only to the machine. At the machine's rated capacity of 1,500 lbs. per hour, time lost by the machine operator in moving product about would materially lower the output of the machine.

The Kartridg-Pak stripper peels every link; consequently links need not be inspected as they come from the machine. The peeled product is carried away from the machine by a take-away conveyor which deposits the franks in pack off trays. Three operators per machine place ten links on a Marathon collar for a pound unit weight.

The package then moves to a Se-



AT END OF LINE, Louie Haak, foreman, examines completed package for tautness and link alignment.

lectrol unit for electronic check scaling. Inasmuch as 50 to 70 per cent of the assembled packages will have the correct weight, only two check scales are required to make weight for the output of three stripper machines. The electronic check scaler allows the correct weight units to pass on to the Battle Creek wrapping machine and channels the over weight to one side and the under weight to another.

Oscar Mayer officials said that the close control over the giveaway factor in the package has more than paid for the machine. They also say that twist linking and machine stripping have reduced the number of frank seconds, which formerly averaged 2 to 4 per cent, sufficiently to pay for the machines in terms of this savings alone.

Alexander pointed out that a variance in the number of links per pound is possible through the selection of a different millimeter cellulose casing. With the commercially available cellulose casings, the unit count per pound package can be from 8 to 12 with a fixed 5-in. link.

Another advantage of the linking machine is apparent in the finished package. All of the links are uniform in size, permitting a taut, machine-wrapped package with an appealing appearance.

PMMI Spring Meeting Set

John P. Corley, vice president of Miller Wrapping & Sealing Machine Co., Chicago, will be chairman of the spring meeting of the Packaging Machinery Manufacturers Institute, to be held on April 16-17 at the Palmer House, Chicago.

ADD SALES... INCREASE SHELF LIFE



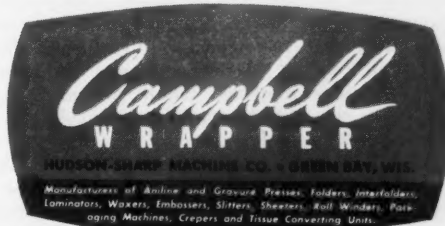
AUTOMATIC CAMPBELL WRAPPER

VACUUM PACKAGES table-ready meats, bacon and chops with fabulous new savings in time, labor and materials!

Field proven and approved by America's leading packers, the new Campbell VACUUM PACK meat wrapper has revolutionized the packaging of self-service transparent meat packs. High speed continuous feed operation greatly increases unit production, and machine provides absolute vacuum sealing with savings up to 50% on packaging materials as no large over-laps or double wraps are necessary — no trays or stiffeners required unless desired! Machine cuts labor costs to a minimum too, as only one person is required for operation.

Wraps regular or irregular shaped meat cuts or packs with equal ease and speed, and simplified adjustments require minimum down-time for size change-over. Machine accurately positions label design of pre-printed wrap material or separately attached labels.

Plan now to increase your sales with self-selling products vacuum packaged by the Campbell Wrapper — It seals flavor, freshness and moisture in — eliminates shrinkage, reduces spoilage and wins thousands of new users to your brand name.



New York office: 55 West 42nd St.

Second 'Skin' Protects Veal Bloom

New wrap that 'breathes' assures
milk-fed carcass appearance. It's easy
to apply, provides positive brand and
grade identity and can help meet
the greater demand for skin-off veal

NEW skins for old is the modern packaging wonder developed by research scientists at Swift & Company, Chicago. Man made, the new material protects the bloom of veal in the same manner as the animal's original skin. The product, known as Saniseal, has an added plus over the original animal skin—it displays much more attractively in the wholesaler's or retailer's cooler and it permits Swift's grade and brand identification at the dealer level.

Made from desized cloth to which a vinyl-resin base coating is laminated by the manufacturer, the material was developed by Swift researchers to solve the specific problem of protecting the bloom on skinned veal. Having a limited amount of protective fat, the bloom on the veal quickly loses the attractive whitish-pink color by which the retail customer judges it.

Complicating the merchandising problem is the fact that most veal comes from the nation's dairy areas in the midwest and is shipped east. Shipping veal skin-on has some obvious economic disadvantages. Generally wholesalers and frequently retailers do not have trained per-



FIRST OF THE TIES is made around the hams of the vealer with aid of specially developed tool.

sonnel to properly remove the skin. Freight is paid on the skin to the branch house and again when it is shipped back to the packing plant. At times the skins are not returned to Swift. More important, however, the retail butchers are demanding skin-off veal.

To protect the bloom of the veal, Swift researchers developed the original Saniseal technique prior to World War II. The system used a desized cloth wrapped over the skinned veal. The cloth was covered by a parchment wrap. The two were held in place with a cotton stockinette. The packaging was relatively expensive and, because of various restrictions during the war years, was discontinued.

During the past few years, Swift researchers have developed and patented a new plastic-coated Saniseal veal wrap. It has many advantages.

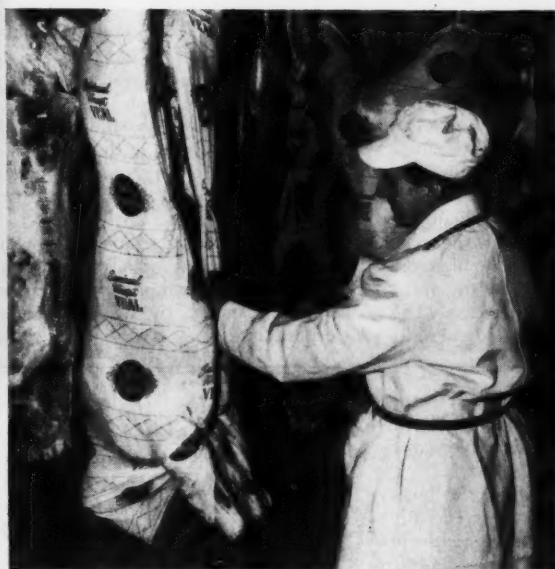
Primarily and basically, it protects the bloom on the veal during the whole merchandising cycle. Test shipments from Swift midwestern dressing plants to eastern wholesale customers proved that the new wrap completely protected the bloom. Within the normal shipping cycle



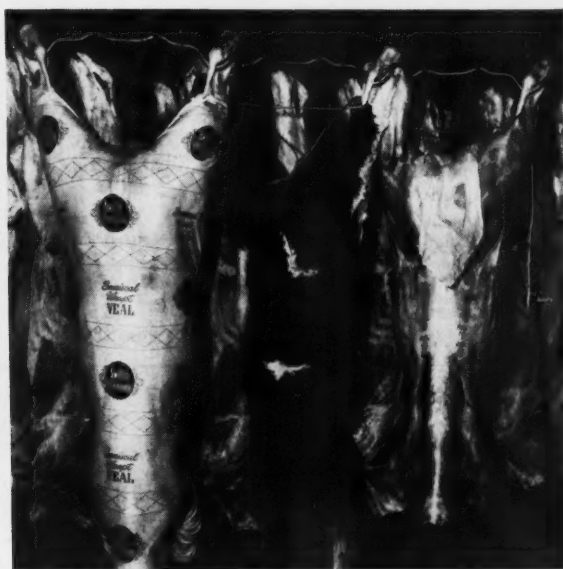
IN STARTING tie around shoulder section, worker pulls wrap tightly around product for snug fit.



THE COMPLETED tie blocks up the neck portion, giving the product an improved appearance.



THE SECOND of the ties made at the flank section completes the wrapping operation.



STRIKING CONTRAST is apparent here between newly wrapped carcass, left, skin-on vealer, center, and skin-off carcass, right.

of five to six days the Saniseal-wrapped product has all the color and bloom of a freshly skinned veal.

The difference in bloom can be noted in first photograph on page 18 in which the new wrap has been pulled back slightly from the shank. The loss of bloom on the exposed gam section occurred within one day.

The new wrap has maximum visual appeal as the multi-colored printing is done directly on the laminated vinyl-cloth. The company's "Premium" brand is printed in two colors, red and blue, with the brand name in white reverse letters against the blue oval. Its "Select" brand has the same color pattern, while "Arrow" is printed in all red. All wraps have the legend, "Saniseal Wrapt Veal."

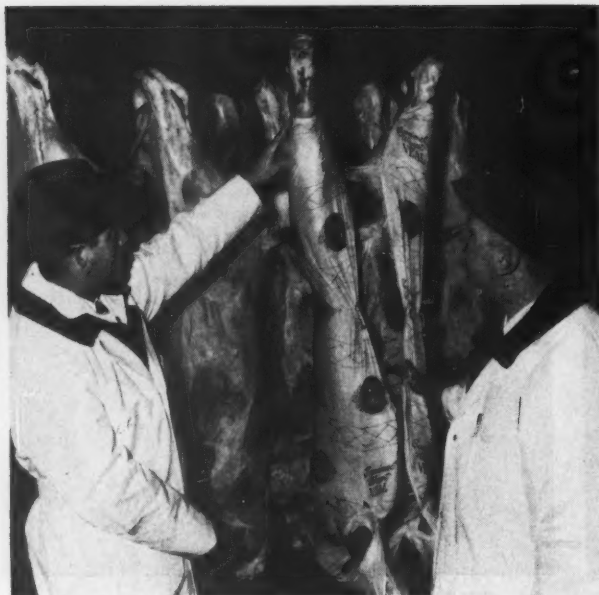
The brand name with the legend is repeated along with

a diamond border design as seen in photographs above.

Before the wrapping is placed over the carcasses, narrow cellophane strips with the Swift grade legend are placed down the length of the carcass on each side of the loin. The cloth then is applied with a specially developed sewing tool.

One of the principal advantages of the new wrap is its ease of application. The material is supplied in continuous rolls, from which the wrapper cuts off the required amount of material. The cloth is soaked in a weak brine solution, causing it to adhere closely to the carcass conformation. The wrap is then sewed firmly to each side of the body cavity at the fore, middle, and hind quarters.

Extensive shipping tests have demonstrated the wear-



BOB FULTON, head of commercial veal department, Milwaukee, points out difference in color of protected and unprotected shank



to A. W. Weitekamp, veal cooler foreman. At right, Fulton demonstrates ease of inspecting carcass clothed in new wrap.

ability of the material. Wrapped tightly, it protects the meat from possible damage during shipment and handling. The material is tough. It will not tear or rip if it should glide over a barrel or provision box in mixed car or truck shipments.

Another advantage is a slightly less shrink as compared to conventionally wrapped carcasses. The desized cloth, which always is applied to the flesh of the carcass, acts as a wick which picks up the excess moisture from the carcass at the time of skinning and holds

it. The vinyl coating, which is on the outside of the carcass, controls the rate at which the moisture is transferred. The most efficient porosity for this coating was the specific unknown the Swift research team had to isolate and evaluate to develop this new wrap.

The controlled rate at which the moisture is transferred to the outside governs, in turn, the rate of transfer of the moisture within the meat to the surface of the carcass. The porosity of the vinyl also permits

vapor passage at a controlled rate. Air moves inward at a fixed rate to the carcass to help preserve the desired color of the meat.

Members of Swift's veal department say the veal wrapped in the new Saniseal makes a striking appearance to the wholesale trade, as evidenced by the growing demand.

Under a licensing arrangement with Swift & Company, the new film is being manufactured under the trade name of "Lamitex" by the Plastic Film Corporation.

Retail Pork Prices Dip to Lowest Level in Two Years

Retail pork prices have reached their lowest level in two years, reflecting a 19 per cent increase in hog supplies during January over a year earlier, the American Meat Institute reported last weekend. A statement said:

"Prices of retail pork cuts are between 15 and 32 per cent lower than a year ago in all kinds of stores in Chicago, generally typical of prices elsewhere.

"The declines have run across the board on various pork items. For instance, pork loin roast dropped an average of nearly 6c a pound in just the last week and now is selling at 18c a pound less than a year ago. Center cut pork chops, declining 6½c in the last week, are averaging 13c below a year ago while sliced bacon is 23c a pound lower.

"The average price of pork sausage

meat has declined 25 per cent since last February. Smoked picnics have dropped 18 per cent and whole hams 16 per cent.

"During January, 5,600,000 hogs were sent to market as compared with 4,712,000 during the first month of 1954, and 760,000,000 lbs. of pork were processed under federal inspection against 659,000,000 lbs. during January of last year.

"Hog supplies are expected to remain plentiful during the next several months, indicating that pork prices will remain attractive for consumers."

Would Ban Red Stripes

A bill to prohibit the sale of meat in red-striped wrappers is being considered in Canada's House of Commons. If passed, the proposed regulations would be added to the "misbranding" section of the Food and Drugs Act.

Financial Notes

The directors of Swift & Company, Chicago, have declared four quarterly cash dividends of 50c a share each upon the outstanding shares of the company, payable April 1, July 1 and October 1, 1955, and January 1, 1956, to shareholders of record March 3, June 1, September 1 and December 1, 1955, respectively.

The directors also declared a special dividend of 50c a share upon the outstanding shares of the company, payable March 1 to shareholders of record February 7.

South Dakota Oleo Tax

A bill to reduce the South Dakota oleomargarine tax from 10 to 5c per pound was introduced in the state legislature by Senator John E. Mueller, Hot Springs Republican. Predicting that the tax reduction would increase sales, Mueller said he didn't think the total tax loss would be too large.

Oxygen To F

Life-preserv
aged in
desirable
of oxygen
in the
tant.

When
is purp
globin.
posed
This is
hemog
oxygen
it turn
oxidati

It fo
materi
vision
that m
in pre
to an
ability

The
is con
terial
it is n
tional
a cell
side c
perme
is moi

meat
round
be pla
for th
be re
impor
contin

Ter
factor
have
be ke
ling o
the lo
One
could
28°F
temp

Wa
color
right

Spre

Ka
delph
Burea
phia,
publi
New
Liver
hand
adver
Phila

Packaging

Oxygen Control Key To Fresh Meat Color

Life-giving oxygen is essential to preservation of bloom in fresh packaged meats. Other factors affect the desirable red color, but the relation of oxygen to hemoglobin, the pigment in the muscle tissue, is very important.

When meat is first cut, the surface is purple, indicating reduced hemoglobin. After the meat has been exposed briefly, it becomes bright red. This is oxygenation, the stage when hemoglobin combines loosely with the oxygen. As the meat becomes older, it turns brown due to the actual oxidation of the pigment.

It follows, then, reports a wrapping materials manufacturer, Sylvania Division of American Viscose Corp., that maintenance of bright red color in prepackaged meats is dependent to an extent on the oxygen permeability of the wrapping film.

The oxygen on the meat surface is continually being depleted by bacterial action and other forces. Thus, it is necessary to keep supplying additional oxygen. Sylvania has developed a cellophane that is coated on one side only and is moderately oxygen permeable when wet. The base sheet is moistened by contact with the wet meat or the saturated atmosphere surrounding it. The coated side must not be placed against the meat, however, for then the passage of oxygen will be reduced and oxygenation or the important blooming process cannot be continued.

Temperature, of course, is a critical factor in maintaining bloom. Tests have shown that the colder meat can be kept throughout the entire handling cycle without actually freezing, the longer it can hold its peak color. One packer demonstrated that steaks could be kept up to seven days at 28°F., but held only one day at a temperature of 50°F.

Ways to minimize fresh meats discoloration are listed in table at upper right of page.

Spreads Out for Seiler

Karl Seiler and Sons, Inc., Philadelphia, has appointed the Lavenson Bureau of Advertising, Inc., Philadelphia, to handle the advertising and public relations in the Metropolitan New York area for Seiler's Gooseneck Liverwurst. The agency already handles Seiler's radio and television advertising and public relations in the Philadelphia area.

Ways To Minimize Discoloration

WHAT TO DO

1—Handle meat rapidly from beef cooler to display case.

2—Make sure heat sealing is done properly when thermoplastic outside labels are applied.

3—Do not pile newly heat-sealed packages on top of one another.

4—Do not use gas impermeable pressure sensitive tapes to repair ripped packages or even on the outside of a properly wrapped package.

5—Do not place heavy packages directly on top of one another in the display case.

6—Keep knives, scale platforms, and other equipment clean.

7—Try to wrap packages snugly, with the cut surface of the meat in contact with the cellophane.

8—If meat is cut far in advance of packaging, separate it with interleaved paper.

9—Pack and wrap ground beef loosely.

10—Check display case temperature control.

WHY

Speed in handling and packaging is necessary since even refrigerated packaging rooms are seldom kept below 55°F.

Improper application with heat sealing irons is likely to scorch the meat and result in a brown color of the appearance of cooked meat.

The heat is retained in the sealed cellophane for a few seconds and could warm the surface of the meat in the package below.

If the taped area is in contact with the meat surface, the area below the tape will discolor. Tape prevents oxygen from passing through the meat wrap.

This will serve to stop oxygen permeability through the film on the lower packages and will result in faster than normal oxidative browning.

Bacteria will discolor meats, usually causing slightly greenish or brownish off-colors.

This prevents the cut surface from losing moisture to the surrounding entrapped air.

This prevents discoloration between the two meat surfaces.

This allows ground beef packages to be held overnight without losing sales appeal.

Poor temperature control may permit freezing of the meat, with the frozen portions appearing unnaturally deep red in color.

AMI Ham Poster to Tie In With Pineapple Promotion

A four-color poster, "Springtime is Ham Time," is being made available to American Meat Institute members as a tie-in with extensive pre-Easter pineapple and pork advertising scheduled by the Pineapple Growers Association.

The group has timed its advertising to coincide with one of the big selling and merchandising events of the meat packing industry, ham at Eastertime. Spareribs with pineapple chunks will be featured in national magazines in March and ham with pineapple slices in April. The ham advertisement will have an estimated exposure of be-

tween 40,000,000 and 50,000,000 persons during the two or three weeks prior to Easter Sunday, April 10.

The Pineapple Growers Association provided plates of the ham and pineapple advertisement to the AMI for the store poster. The 17x22-in. poster has ample room for firm or brand names. The AMI plans to go to press with all orders February 21.

All Set to Boost Beef

The South Dakota Beef Council, Pierre, has received a charter of incorporation from the South Dakota secretary of state for the purpose of promoting the consumption and production of beef.

Should Congress Pass Controversial H. R. 1?

No, says WSMFA. This trade agreements extension bill would give the President "power to destroy" American industries.

Tariffs protecting the meat and livestock industries are already dangerously low.

Here's what L. Blaine Liljenquist, WSMFA Washington representative, told the House Ways and Means Committee, February 4:

After several years of consideration to tariff problems, backed by their experience in world trade, the independent meat packers reach a much different conclusion than that expressed by the administration in H. R. 1. We believe the major provisions of this bill are unwarranted, improper and against the best interests of the United States.

H. R. 1, as we view it, has three major purposes:

1. It would extend the authority of the President to enter into new trade agreements with foreign countries for a three-year period.

2. It would go far to deprive Congress of its authority and responsibility to regulate our foreign commerce by lodging this power in the hands of the executive branch.

3. It would give to the President the arbitrary power to slash back to 50 per cent all tariffs that are over 50 per cent of the value of the imported goods, and to cut all other tariffs by 15 per cent over the next three years.

H. R. 1 is a broad authorization to the executive branch. If it is passed without modification, we may find that the State Department will center the tariff-making authority in an international body. Many feel that H. R. 1 is a pre-ratification of just such a move. By executive authority based on H. R. 1, we could wake up sometime to learn that we had granted our control over tariffs to an international organization.

It would be much safer and more practical to declare by law that the present tariffs shall be the prevailing tariffs of the United States, that they may be modified up or down by a showing of just cause for such modification.

If this course were followed, other countries would know our tariff intentions. Uncertainty that now exists would be largely eliminated. American producers that must depend upon

tariffs to remain in business should be assured that tariffs would not be lowered below the peril point. The escape clause, which has been little more than a mockery in recent years, should be used as intended by Congress.

In addition, we suggest that the recommendations of the U. S. Tariff Commission, as the fact-finding agency of the Congress, should be made mandatory upon the executive branch, and that the veto over the Tariff Commission should be exercised only by the Congress.

We think world conditions require a change in U. S. trade policy. Greater emphasis should be placed on preserving American wage levels and living standards against unfair competition from low-wage subsidized imports. This must be done not only to avoid the unemployment of many thousands of employees in this country, but also to maintain the productive capacity and worker skills essential to national defense.

Tells Low Tariff Result

The United States is already a low-tariff nation. Approximately 58 per cent of goods entering the U. S. are duty free. The U. S. American Tariff League, in a study of 1951 world trade, came up with the conclusion that 35 out of 43 leading trading countries had higher tariffs than the United States. This study reported that of the five leading trading countries (the United Kingdom, France, Canada, Germany and the United States), the United States had the lowest average tariffs. The League found that average U. S. tariffs were only 5.1 per cent of the value of the imported goods.

In 1930 Congress established a tariff of 6c a pound on meat and 3c a pound on livestock. On October 30, 1947, tariff concessions on fresh and frozen beef and veal were granted through U.S. participation in G.A.T.T. at the Geneva Conference. This concession, which became effective January 1, 1948, reduced the import duty on beef and veal, fresh, chilled or frozen, from 6c to 3c, a reduction of 50 per cent. Let me give you an example of the extreme harmfulness of this ill-advised action.

Prior to 1948, beef and veal imports from Canada had averaged less than 500,000 lbs. a year. Up to that time we had received the surplus livestock production in Canada in the form of live animals that were slaughtered in American plants. When the concession became effective in 1948,

beef and veal imports from Canada that year jumped to 71,634,243 lbs. or an increase of 14,000 per cent. In 1949 imports from Canada increased to 74,534,016 lbs.

Canadian meat packers were quick to recognize that the reduction in the tariff made it possible for them, with their lower labor costs, lower taxes and other economic advantages, to ship beef and veal to the United States and sell it at prices below the cost of production of American packers.

The injury suffered by our members in areas close to Canada, such as Seattle, was outlined in our petition for relief under the "Escape Clause" in March, 1950. But the Administration, intent in its drive to establish free trade, saw to it that we were given no relief.

Let me call to your attention the increase in imports of canned hams and other pork from Europe in 1954. Pork imports from Europe, according to official figures of the U. S. Department of Agriculture, reached a record total of 99,163,000 lbs. last year, against 77,707,000 lbs. in 1953. This was an increase of 28 per cent.

The canned hams received from these countries were equivalent to the hams from about 5,500,000 hogs. Included in the totals were 19,717,000 lbs. from communist Poland. Although Poland can send meat products into the United States without restriction, Poland is not a market for American pork or other products, such as lard, hides or tallow. There is reason to believe that Poland is using the dollars she receives from pork sales in the United States to purchase in dollar-hungry third countries strategic materials, which under current regulations are not permitted to be exported from the U. S. to areas behind the iron curtain.

Further Reduction Unsound

Tariffs protecting the meat and livestock industries are already dangerously low. It would be a tragic mistake to authorize the President to reduce them further as a tool to trade for concessions from other countries.

Consider for a moment the cost of producing beef in the United States. A good cow-hand, for instance, will cost the rancher as much as \$150 a month or more. In addition, the food consumed by the hired-hand may cost the rancher as much as \$90 a month. Compare this to the Argentina cowboy who receives the equivalent of about \$8 to \$10 a month in our money, and a bag of chili beans

BETTER COLOR BOOSTS SALES



It pays to cure meat products with **CEBICURE or CEBITATE**

(Ascorbic Acid Merck)

(Sodium Ascorbate Merck)

New Facts about CEBICURE and CEBITATE

Millions of pounds of cooked, cured sausage products with better, longer lasting cure-color and protection against color-fade are being produced weekly—by using CEBICURE or CEBITATE. . . . Many processors find that CEBITATE speeds the development of uniform pink color and minimizes discoloration in corned beef. The use of CEBITATE in corned beef curing pickles now is approved by the M.I.B. . . . Current tests with primal cuts show that CEBITATE provides for an earlier development of a more uniform cure-color.

Other Important Advantages of CEBICURE and CEBITATE

1. Cut production costs by reducing curing time and eliminating need for precuring in many cases.
2. Make meat products look more appetizing—sell faster.

3. Guard against costly losses by retarding color-fade during storage.

4. Designed especially for use in curing meat products. Dissolve readily in cold water and adapt easily to existing procedures and equipment.

SUPPLIED in convenient avoirdupois packages. Shipped with transportation prepaid from conveniently located stock points.

SEND FOR THIS FREE NEW BOOKLET

A Handy Reference Guide for Meat Processors provides up-to-date procedures for using CEBICURE and CEBITATE, *plus* the kind of information most often needed in meat processing. Included are time-saving tables, outlines on how to identify and eliminate different types of bacteria and molds in sausages, together with many other subjects. For free copy, please address Dept. N1-212.



*Research and Production
for the Nation's Health*



MERCK & CO., INC.
Manufacturing Chemists
RAHWAY, NEW JERSEY

GEBHARDTS because:

1. More Coil
2. Less Shrink
3. No Blowing
4. Washed Air
5. Clean and Sanitary
6. Less Maintenance
7. More Experience

✓ Watch for subsequent advertisements which will take up point by point those features which prompt more and more packers to buy GEBHARDTS Controlled Refrigeration . . . repeatedly!

There is a type of Gebhardt Unit for every meat application!

Only GEBHARDTS give you Controlled Humidity . . . Controlled Temperature . . . Controlled Circulation . . . Air Purification!

Sales and Service in all principal cities.



ADVANCED ENGINEERING CORPORATION

1802 WEST NORTH AVENUE
TELEPHONES: FRANKLIN 4-0559

MILWAUKEE 5, WISCONSIN
FRANKLIN 4-2478

and son
High
higher
tainly
still exi

Again
are loo
trade.
tariffs
withou
ticular
reduct
careful
and no
could
of H.

All
in kee
curing
must l
petitio
from l
produc
peting
many
receiv
rates
Obvio
only n
this k
produc
tas w
wages
count
in line

We
accep
fair fo
raisin
on the
sirabl
to all
ness
their
are o
Unite
In
1 in
Presi
powe
and
have
to de

**Arke
Kills**

TH
fixing
stitut
Cour
secti
agre
or d
can
uct
Pr
an
coun
tions
the

FEB

and some jerked beef to sustain him. Higher wages, higher taxes, and higher costs of doing business certainly justify the small tariffs which still exist on livestock and meat.

Again may I emphasize that we are looking for an expansion of world trade. It is quite possible that some tariffs now in effect could be reduced without serious jeopardy to the particular industry concerned, but such reductions should be made only after careful examination of economic facts and not by the arbitrary action that could result through the authority of H. R. 1 in its present form.

All of us have a common objective in keeping America strong and in securing the peace. Just as surely we must be concerned with import competition that derives its advantages from lower wages than those our own producers pay. As we all know, competing goods are being produced in many parts of the world with labor receiving much less than half the rates being paid in the United States. Obviously tariffs or quotas are the only means of equalizing situations of this kind. In fairness to all American producers and workers, tariffs or quotas will continue to be needed until wages and living standards in other countries rise to levels more nearly in line with our own.

We are asking that the Congress accept the simple fact that it is not fair for our government to place cost-raising burdens upon our producers on the one hand, no matter how desirable the objective, and on the other to allow them to be put out of business by foreign goods that derive their advantage through wages that are only a fraction of those in the United States.

In conclusion, may I say that H. R. 1 in its present form would give the President of the United States more power than a good man should want, and more than a bad man should have. It would give him the power to destroy American industries.

Arkansas Supreme Court Kills 'Fair Trade' Law

The Arkansas "fair trade" or price fixing law has been declared unconstitutional by the Arkansas Supreme Court. The ruling was based on a section of the act that says a price agreement reached by a manufacturer or distributor with any one retailer can bind all retailers to sell the product at that price.

Product involved in the suit was an automobile anti-freeze. Supreme courts in 17 states have upheld sections similar to the one involved in the Arkansas case.

I never get a bum wrap
because
my packer specifies



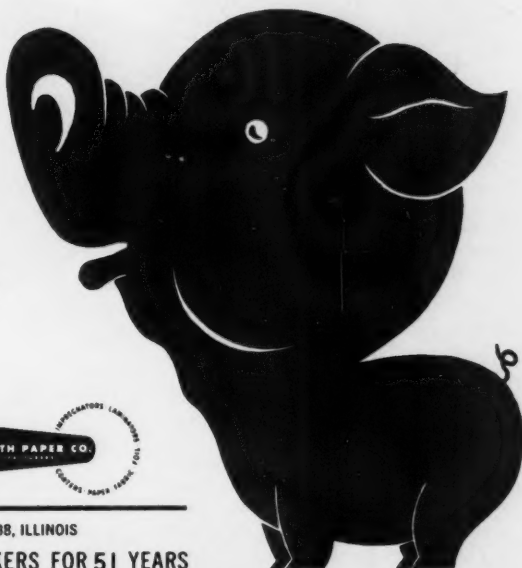
**Oiled
Sta-Tuf**

One of a number
of HPS Meat Wraps that
MEET MEAT'S MUSTS
for uniformly good quality



CHICAGO 38, ILLINOIS

PAPERS FOR PACKERS FOR 51 YEARS



WRITE TODAY
Steinlite electronic food and grain testers have been sold 'round the world for over 20 years.

For brochure and complete information on the Steinlite Fat and Oil Tester write today to
Dept. NF-255
Fred Stein Laboratories, Mfg.
Atchison, Kansas

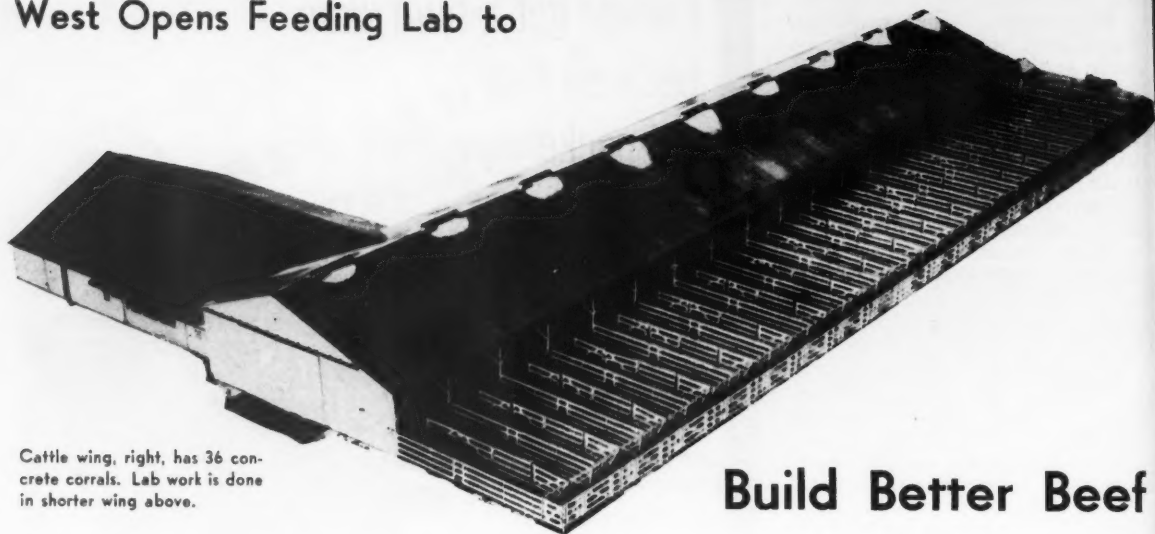
Know fat or oil content in 15 minutes!

Now you can make rapid, easily made and accurate fat or oil content determinations on your product with the Steinlite Fat and Oil tester. Know fat or oil content when you need it—right in the production line. With the Steinlite, non-technical personnel can test the fat or oil content of meat, sausage, potato chips, and many other food products in a matter of a few minutes.

The Steinlite Fat and Oil Tester has been fully tested and proved and is being used by many leading food processors.

Steinlite FAT & OIL TESTER

West Opens Feeding Lab to



Cattle wing, right, has 36 concrete corrals. Lab work is done in shorter wing above.

Build Better Beef

FINDING out how to build better beef steers more economically — with animal fat feeding as one of the fields for exploration — is the aim of the new cattle feeding laboratory which is now in operation at Washington State College, Pullman, Wash.

The "steers for know-how" laboratory, which was sponsored by the Washington Cattlemen's Association, cost over \$100,000; more than \$85,000 was obtained from the cattle and other industries in cash, building material and equipment, and about \$15,000 from the college. In addition to money that was derived from the "steers for know-how" sale (a unique sale of feeder steers in which all the receipts were used for the laboratory) gifts of material came from Kentucky, Pennsylvania, Connecticut, Wisconsin, New York and other states.

The first cattle experiment to be conducted in the new laboratory is now under way. This trial, which involves 48 yearling steers, is designed to study the following ingredients: (1) animal fats, (2) antibiotics, (3) the synthetic female hormone stilbestrol, and (4) alfalfa hay vs. wheat straw as roughage. Through using a "factorial design," each feed is being fed alone and in all possible combinations. Thus, although 16 different rations (with all rations balanced in terms of crude protein and estimated net energy) are being fed with three steers on each ration, the design is such that 24 steers receive animal fat, and 24 do not; 24 receive antibiotic, and 24 do not; 24 receive the hormone stilbestrol, and 24 do not; and 24 receive alfalfa hay as the roughage, while the other 24 receive wheat straw. The steers are fed individually

(rather than in groups) and the entire ration (grain and roughage) is pelleted.

Some of the objectives of this first experiment are:

1. To determine the value of (1) animal fats, (2) antibiotics, and (3) stilbestrol separately, and in combinations — for fattening steers receiving each of two roughages, alfalfa hay and wheat straw.
2. To determine any associated or interrelated effects of animal fats, antibiotics and stilbestrol.
3. To determine if wheat straw can be fed efficiently to fattening steers when combined with high energy fat, and/or the other feed ingredients listed.
4. To determine the effect, if any, of the different feeds (1) on vitamin A storage in the liver, and (2) on color and firmness of fat, and other carcass characteristics.

Assistance, in the form of a grant of \$6,000, for a two year period, for

this first cattle experiment has been provided jointly by the National Renderers Association and the Western States Meat Packers Association.

There are 16,500 sq. ft. under roof in the laboratory. The "cattle wing" is 252 ft. long and 48 ft. wide, with 36 concrete corrals in addition. One hundred and eight head of cattle can be fed individually and the necessary feed and bedding can be stored.

The "laboratory wing" consists of 4,000 sq. ft., all of which is insulated and heated. This wing embraces a metabolism room, a small animal room (so that rats, rabbits, guinea pigs, etc. can be used on pilot trials, thus sometimes lessening the cost of large animal experiments); a chemistry laboratory, an office and record room, and living quarters for two students.

Although the building is designed as an experimental laboratory, it is of a modified Doane design. Many of the principles of barn construction advocated by the Doane Agricultural



Building is situated in scenic setting of rolling farm country.

Service of St. Louis, have been incorporated in its construction, and can be used by farmers and ranchers. Thus, (1) it is a deep, open shed, (2) the feed is stored on the ground level, without costly lofts, (3) the feed mangers are movable, so that as winter advances and the feed storage needs are reduced, more space can be given to the animals for shelter, and (4) the manure can be handled entirely by power equipment.

Four trench silos will be constructed adjacent to the laboratory next spring.

The cattle feeding laboratory will be dedicated formally in April, at which time the results of the first cattle feeding trial will also be presented. At that time, the "steers for know-how" laboratory will be presented by Bill Fancher, president, Washington Cattlemen's Association and Otto Wagner, Washington cattleman and lumberman, and it will be accepted by Alan Rogers, president of the college's regents, and Dr. C. Clement French, president of Washington State. A permanent plaque bearing the names of each of the 1200 donors to the "steers for know-how" project will also be unveiled.

New Mexico Bills Would Set Limits on Mellorine

Bills have been introduced in the New Mexico Legislature to regulate the production and sale of mellorine, a frozen dessert product made from vegetable or animal fats.

The proposed legislation would set rigid limits for the various ingredients, forbid advertising implying it is a dairy product and forbid use of the word "cream," or any word pronounced in the same way, in advertising.

The bills also would forbid sale of the product in cones or in dishes or its use in sundaes and such items at soda fountains. Only legal way it could be sold, under the measure, would be in "factory filled packages of pint, quart or half-gallon capacity." All producers would have to be licensed.

Although specifically declaring that mellorine is not a dairy product, the proposed legislation would put enforcement of the regulations in the hands of the state dairy commissioner.

South Carolina Would Lift Mellorine Ban

Proposed South Carolina legislation would remove existing state prohibitions against the manufacture and sale of mellorine, a frozen dessert product made from vegetable or animal fats.

Scientists Report On Food Radiation Progress, Problems

Oregon State College researchers have irradiated pork without developing serious off-flavors, one of the major obstacles to preserving meat by this method.

Their findings were among those reported at a Chicago meeting of scientists representing 58 universities, private research organizations, industrial firms and governmental agencies, which are cooperating with the project on radiation sterilization of foods of the Department of Defense.

The scientists met with radiation personnel of the Quartermaster Food and Container Institute for the Armed Forces, which is directing the program, and of the office of the surgeon general, the cooperating agency.

Ground pork exposed to high intensity sterilizing rays does not develop off-flavors to the extent that usually resulted in other experiments with irradiated meat, the Oregon State College scientists reported.

Dr. H. W. Schultz, head of OSC's food technology department, said flavor of ground beef and prepared meats such as frankfurters and bologna had changed noticeably when it was irradiated, but pork had only a slight flavor change. Even trained tasters could detect no difference between pork that had been treated and similar pork that had not.

Dr. Robert Cain, who is conducting one phase of the OSC research, said irradiated pork or beef looked darker than the non-irradiated control samples, but after they were cooked, the two samples were indistinguishable.

The unseasoned ground pork in the research contained 40 per cent fat. Chemical tests now being made by Dr. Edward C. Bubl in the agricultural chemistry department are to decide what chemical changes occur in the meat from the high intensity rays.

Studies of irradiated meat are being made at OSC through an army quartermaster corps contract. Under terms of the contract, the meat will also be tested for storage at high temperatures. So far the samples have been kept at zero so that flavor changes alone could be detected. Storage stability is another part of the study.

Dr. Schultz said what causes flavor changes in other meats has not yet been demonstrated, although Dr. Bubl and others have some good leads. Food technologists and chemists, working together, are attempting to

uncover the changes and see what can be done to improve the flavor of irradiated meats.

"Cold sterilization" is one term the food technologists use in referring to the meat irradiation. It preserves meat by killing bacteria all through the cut, but doesn't produce heat that would cook it. Protected by a can or other container, it may not spoil even without refrigeration. Yet when the can is opened, the meat is fresh, rather than "canned."

Dr. Schultz said OSC used higher intensity gamma rays than were used by any other meat project in the nation outside the quartermaster project. Irradiation is done at the atomic energy commission's materials testing reactor at Arco, Idaho.

The radiation source is atomic waste materials. Cans of meat are lowered into the gamma irradiation facility under 18 feet of water in a canal. There they are bombarded by high intensity gamma rays that sterilize the meat more quickly than lower intensity sources have been able to do in the past.

The OSC researchers said some of their findings do not coincide with literature that was available on irradiated foods. Although they had been told that results were better when meat was frozen, partially cooked, dehydrated or packed in inert gas, they found that these methods did not improve results. They also found that more intense radiation developed more off-flavor.

Among other participants in the round table discussions were: Dr. W. D. Lundberg, Hormel Institute; H. S. Mitchell and Dr. Walter Urbain, Swift & Company, and Dr. C. F. Niven, jr., and Dr. B. S. Schweigert, American Meat Institute Foundation.

Potentialities of the radiation sterilization project, which is too new to have produced definite results as yet, were spotlighted by Secretary of the Army Stevens in an address last month to the Quartermaster Association in Chicago. "Eventually," he said, radiation sterilization "may revolutionize accepted ideas and practices in the field of food processing, preservation, storage and shipment."

Rader Gross Sales Up 16%

Gross sales volume of Rader Packing Co., Columbia, Mo., amounted to \$1,183,811.30 during 1954, a 16 per cent increase over the previous year, the company announced. A total of 3,346,007 lbs. of edible meat was sold. The firm distributes its meat products within a 50-mile radius of Columbia. Thomas W. Diggs is general manager.

Staley's®

BETTER PRODUCTS FOR BETTER FOODS®



Magic Crystals now end Flavor Fading in your Processed Foods

Zest® builds sales—brings in more profits with Full Flavor Appeal!—the best sales producer there is—goes right to work for you the minute you add Zest, Staley's 99+ % pure Monosodium Glutamate, to your products. Zest puts a stop to flavor loss due to high temperatures, pressures, or other processing factors by fortifying and retaining naturally present fresh food flavors. A protein derivative of corn, Zest adds no color, aroma, or taste of its own to your products—it works only to bring out the flavor goodness that your customers want. Easy to use Zest can be added before, during or after processing—just like salt. Write today for more information . . . find out how you can win more customers, build sales and profits, with Zest and **FULL FLAVOR APPEAL!**

STALEY'S
99+ % Pure
Monosodium
Glutamate



A. E. STALEY MFG. CO.
Decatur Illinois

AMERICA'S LEADING MEAT PACKERS USE THESE STALEY PRODUCTS

SWEETOSE®—Staley's Enzyme-Converted Corn Syrup is ideal for replacing part of sucrose in pickle brine. Just-right sweetness, smooth fluidity, pure clearness make Sweetose the finest corn syrup.

CORN SYRUP—regular and intermediate corn syrups replace all dextrose in sausage production.

CORN SYRUP SOLIDS—premium quality dry corn syrup for meat packers—same high characteristics as Staley's liquid syrups.

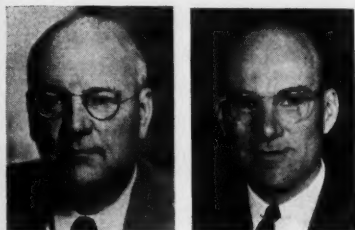
SOY FLOUR AND GRITS—for improved meat texture and added protein quality.

HYDROLYZED PLANT PROTEIN—for sauce bases that add distinctive sales building flavor that blends perfectly with natural flavors already present.

The Meat Trail...

Oscar G. Mayer, jr., Elected President of Company

OSCAR G. MAYER, jr., was elected president of Oscar Mayer & Co. at a meeting of the firm's board of directors in Chicago this week. He suc-



O. G. MAYER

O. G. MAYER, JR.

ceeds his father, OSCAR G. MAYER, who was elected chairman of the executive committee of the board and who will remain active in the business in that capacity.

OSCAR F. MAYER, who founded the company in 1883, continues as chairman of the board.

The new president joined the company in April, 1936, at the Chicago plant. He was graduated from Cornell University in 1934 and then attended the Harvard School of Business Administration. After working for several years in various plant and office departments, gaining knowledge of many phases of the business, he worked successively as purchasing agent, employment manager, assist-

ant to the plant superintendent and assistant to the sales manager.

He then served as operations manager of the Chicago plant from 1942 to 1946 when he was transferred to the Madison plant as operations manager. In 1946 he was elected vice president and in 1950 was placed in charge of operations for the entire company. Since 1952, he has served as executive vice president. As president, he will continue with headquarters at the Madison plant.

Oscar G. Mayer, president of the meat packing firm since 1928, has been active in the business for the past 46 years. Under his guidance the company has expanded from a local processing firm serving only the Chicago market to become a nationwide concern with slaughtering plants in Madison, Wis., and Davenport, Iowa, and processing plants in Philadelphia and Los Angeles as well as Chicago.

Mayer has served as president of the American Meat Institute and has been active in civic affairs. He has been a president of the Chicago Association of Commerce and Industry and a trustee of the University of Illinois. He is currently a member of the board of trustees of Beloit College.

In further action taken by the board, ARTHUR E. ERICSON, treas-

urer of the company, was elected vice president and treasurer. E. C. SLOAN, director of research, also was elected vice president. Ericson and



A. E. ERICSON

E. C. SLOAN

Sloan are located at the company's Madison plant.

Ericson, originally of Chicago and formerly with Price, Waterhouse & Co., has been with the company since 1940 and has served as auditor, assistant controller and controller.

Sloan joined Oscar Mayer & Co. in 1941. He is in charge of product and machine research for the company. Formerly located in Chicago, he previously had been associated with Elgin Watch Co. and Hawley Products Co. of St. Charles. On leave of absence during World War II, he did special plastics research for Navy aircraft with Rudolph Wurlitzer Company, De Kalb, Ill.

Carl Roessler Gets 50-Year AML Pin on 75th Birthday

CARL ROESSLER, president of Carl Roessler, Inc., New Haven, Conn., and operating seven manufacturing plants in other locations, was surprised



ADMIRING gold AML service award worn by Carl Roessler (center) are his son, Fred (right), and Bill Smith, Connecticut salesman for Geo. A. Hormel & Co.

last week on his 75th birthday when friends gave him the American Meat Institute's gold pin for a half century of service in the meat industry. Roessler started his career in Germany at the age of 13 as a sausage ap-



THE 20-MILLIONTH passenger to fly on Trans World Airlines since 1925 was E. A. Cudahy, chairman of the board of The Cudahy Packing Co., Omaha. On way to Phoenix, Ariz., Cudahy received luggage, flowers and a model of Constellation plane. At Midway Airport in Chicago are (l. to r.): pilot George Johnsen, Mrs. Cudahy, Cudahy and stewardesses Joyce Richardson and Isolde Russi.

prentice. In 1904 he came to the United States and worked in a retail shop in New Haven.

In 1916 he started in business for himself with one truck, making sausage at night and selling it the next day. In 1944 Roessler had 18 trucks covering 75 per cent of the Connecticut territory. The next year he purchased Sachem Provision Co. of Norwich, Conn., and in 1952 he took over Schaffner Bros. Co. of Erie, Pa. There now are about 350 employees working for Carl Roessler, Inc.

JOBS

F. ELGIN BAYLESS was re-elected president and a director of Herman Sausage Co., Tampa, Fla., and other officers and directors also were re-named at the company's annual meeting. They are: BERNELL GARDNER, executive vice president and a director; E. S. KELSEY, secretary-treasurer; E. D. TREADWELL, sr., board chairman, and GEORGE BRICKLAND, CALVIN S. FENTRIS, sr., and E. D. TREADWELL, jr., directors.

WILLIAM DENYES, formerly with Geo. A. Hormel & Co. at Fort Dodge, has joined Stark, Wetzel & Co., Inc., as provision manager at the Frankfort (Ind.) plant. Denyes served briefly with a Chicago brokerage firm after leaving Hormel.

FRANCIS C. KAIN has been appointed general manager of New York Butchers Dressed Meat Co., New York City, a division of Armour and Company. He succeeds DENVER D. FREDERICK, who is retiring after 36 years with Armour. Kain has been with Armour for 22 years. LOUIS LEVINE, a 35-year Armour veteran, has been named general sales manager of New York Butchers. He has been sales manager of the kosher division there since 1946.

CHARLES E. STRAUB has been named manager of Swift & Company's general sales unit at National Stock Yards, Ill., succeeding P. D. JENNINGS, who has been transferred to Chicago. Straub had been sales manager for Swift at St. Joseph, Mo., since 1947.

JAMES I. MCCLINTOCK and CHARLES WILLIAMS have been elected directors of Miller & Hart, Inc., Chicago.

PLANTS

J. Fred Schmidt Packing Co. has discontinued the slaughter and sale of beef, veal and lamb in its plant at 750 Buchanan dr., Columbus, Ohio, and will convert that plant into a meat cooler and cold storage ware-

house, GEORGE F. SCHMIDT, vice president, announced. The change was necessitated by the increased demand for the firm's pork and sausage products and the growing sales volume of frozen foods the firm distributes, Schmidt said. The company's main plant is at 253 E. Kossuth st., Columbus.

Palmer Packing Co., W. Candelaria rd., Albuquerque, N. Mex., has just finished construction of a new cooler addition to its slaughtering plant, which will materially increase killing capacity. The concern is headed by LOUIS PALMER, long identified with the meat industry and previously associated with several nationally-known packers.

Vernon County Refrigerated Locker Plant has opened custom slaughtering facilities in a new one-story cement block building in Viroqua, Wis. Owners of the firm are Jerry and Orv Schaldach.

Sioux City Dressed Beef, Inc., Sioux City Iowa, has begun work on a \$250,000 expansion of its four-month-old plant, LLOYD NEEDHAM, executive vice president, announced. The two-story addition will double the capacity of the cooler, hide cellar,

freezer space and employees' locker and welfare room. The expansion also will provide a one-third increase in the plant's kill capacity, from the present 300 head a day to 400 head. Completion is expected by June 1. W. A. Klinger Construction Co. is the contractor. Forty-five Sioux City business and professional men are stockholders in the corporation. CARTER DENNIS is president.

TRAILMARKS

WILLIAM J. O'CONNOR, formerly executive vice president of Union



C. S. POTTER



M. J. COOK

Stock Yard & Transit Co. of Chicago, has been elected to the newly-created office of vice chairman, WILLIAM WOOD PRINCE, president and chair-



ADVERTISING of Miller Packing Co., Oakland, Calif., is coupled with a public service program that builds business and helps scouting, too. Ben Miller (seated), president of the sausage manufacturing firm, has used calendar advertising exclusively for 16 years. Since 1950, he has sponsored the official Boy Scout calendar franchise from Brown & Bigelow to put his name into homes, offices and stores throughout his marketing area. A hanger calendar goes to the home or office of each scout contributor. Meat markets and stores get jumbo hangers. Each of the more than 6,000 area scouts also gets a special record book calendar, and each of the nearly 8,000 cub scouts gets a special calendar mount. Scouts help distribute calendars in Alameda and Contra Costa Counties from Miller trucks every November. Miller also helps scouts with their meetings and outings during year. Boys standing behind Miller are local scouts chosen by Norman Rockwell, artist, as models for the 1956 calendar. They are Cameron Wolfe, Gene Edwards, Howie Lincoln and Richard Heaton. Founded in 1908 as a one-man operation, Miller firm now has 100 employees and 23 trucks.



Frequent door openings in this house-to-house delivery truck of Enterprise Ice Cream Company of Phoenix, Arizona, pose no problem, because 3 Kold-Hold Hold-Over plates keep ice cream at proper temperature. A 3/4 horsepower mounted compressor forms the highside unit. Body by Aluminum Body Corporation of Vernon, California.

Kold-Hold Hold-Over plates hold temperatures in the ice cream and milk compartments of this wholesale delivery truck built by Williamsen Body Works for Hi-Land Milk. The Hold-Over plates maintain proper temperatures in each compartment during the daily run. Two compressors are plugged in at night to recharge plates.

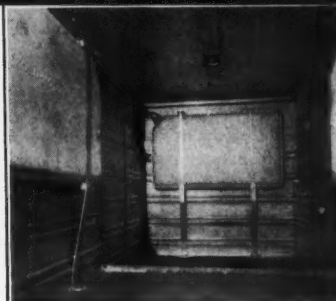
NOW! truck refrigeration that's tailored to your needs

Need "over-the-road" refrigeration? Kold-Trux Mobilmatic is your answer. Prefer make-and-break assemblies for recharging? Kold-Hold has them. Want a mounted compressor? You can get it from Kold-Hold. Have to hold low temperatures in your trucks despite scores of door openings daily? Kold-Hold Hold-Over plates are unexcelled for just that job. Need a combination of some of these systems, or would you be better served by Thin plates, Serpentine Quick-Action plates or Hydro-Pack Blowers? Kold-Hold Division of Tranter Manufacturing, inc., can give you any and all of these units in just the right combination to meet your individual requirements. Don't hogtie your overall operating efficiency by using an inflexible refrigeration system. Rely on Kold-Hold's know how and experience (the originators and oldest manufacturers of mechanical truck refrigeration) to tailor your truck refrigeration to your needs.

look to
KOLD-HOLD
for the latest
developments
in truck
refrigeration

Meat is kept in prime condition by Kold-Hold refrigeration units in Colesio's Farm-City trucks with bodies built by Aluminum Body Corporation of Vernon, California. Despite door openings, meat suffers no loss of bloom and requires no trimming for spoilage after delivery.

Combination of Kold-Trux Mobilmatic refrigeration and Kold-Hold Hold-Over plates is employed by St. Louis Dairy of St. Louis, Missouri, in several of its large wholesale milk trucks. While in motion, the truck generates refrigeration as needed through its Kold-Trux Mobilmatic system and the Hold-Over plates maintain the required temperatures the rest of the time.



For the answer to your truck refrigeration problem write for "6 Ways to Refrigerate A Truck." Ask for Bulletin No. KT-453.

KOLD-HOLD[®]

DIVISION

TRANTER MANUFACTURING, inc.

460 E. Hazel Street

LANSING 4, MICHIGAN

man, announced. O'Connor also was elected a member of the board of directors. CHARLES S. POTTER, formerly vice president, was elected executive vice president and a member of the board. MILLARD J. COOK, who will join the company early in March, was elected a vice president. Cook has been in government service the past 25 years and has been chief of the USDA's Packers and Stock Yards Branch in Washington, D. C., since 1945. He has had wide experience in the field of livestock marketing.

Five employees of Superior Packing Co., Chicago, are marking 25 years or more of service to the firm. ANTON E. KISELA, Chicago plant superintendent, joined Superior in 1928; ANTON WENCKAITIS, a boning foreman, 1929; CARL LEISE, butcher, 1929, and JOHN LUKASIK, butcher, 1926. AL (ABE) HOSBERG has been with the company in sales for 26 years and, prior to that, was with Morris & Co. for ten years.

Corn-Belt Brokerage Co., Chicago, announced that DANIEL E. BEYLER will be associated with the firm in the beef department, handling carcass beef, boneless beef and beef offal, effective February 14. Beyler was with a large packing firm for the past seven years and has had experience in the general beef line.

CHRIS FINKBEINER, president of Little Rock Packing Co., Little Rock, Ark., has been presented with an "outstanding civic service" award for 1954 by the Little Rock Junior Chamber of Commerce.

Wishner Weeks & Co., Inc., Milwaukee, announced that HARRY FINE, now is associated with the firm in its Boston office at 70 South st. Fine has many years of experience in the hide and skin brokerage business and in the tanning industry.

E. G. SIX, general manager of the Swift & Company plant at So. St. Joseph, Mo., is heading the Buchanan County Easter seal drive, which has a goal of \$15,300. The drive is sponsored by the Missouri Society for Crippled Children and Adults and handled by volunteer workers.

A. D. DONNELL, executive vice president of The Rath Packing Co., Waterloo, has been re-elected president of the congregation of the First Presbyterian Church of Waterloo.

Bernard B. Schnitzer, Inc., San Francisco, has been appointed to handle advertising for Golden Gate Salami Co.

ABE COOPER, president of Bernard

S. Pincus Co., Philadelphia, has been named to the "Committee of 50," which will conduct the annual membership enrollment campaign of the Philadelphia Fellowship Committee, local human relations body. He also was named to the executive committee for the "Jobs for Youth" program sponsored by the Golden Slipper Square Club.

DEATHS

BENJAMIN COHEN, 70, who operated Standard Meat Products Co., Milwaukee, for 35 years, died recently. He retired two years ago.

PETER C. MARECEK, 61, former owner of Lawndale Sausage Co., Chicago, died recently.

Morrell Sioux Falls Plant Makes Sales Staff Changes

Various changes in the sales organization of the Sioux Falls (S. D.) plant of John Morrell & Co. have been announced by L. E. WINNETT, sales manager.

JOHN F. VANDER PLOEG has been named manager of the newly created metropolitan sales division which includes such points as Detroit, Cleveland, Pittsburgh, Baltimore, Washington and the entire state of Florida.

JOHN J. FISCEL has been named manager of the eastern and southern sales division and has supervision over sales in various cities in Ohio, Michigan, Pennsylvania, Wisconsin, Indiana, Kentucky, Louisiana, Alabama, Tennessee and the Carolinas.

CHARLES E. LAGERSTROM, in addition to his duties as manager of the southwestern sales division, now has supervision and direction over the company's Oakland (Calif.) branch.

Other changes announced by Win-

nett put ROD PICKERT in as assistant manager of the beef and lamb sales department, succeeding PAUL W. PEARSON, recently named manager of the company's beef sales division at Ottumwa.

ROBERT H. SCHNEIDER will direct the sale of lambs.

2,250,000 Cattle Later, Buyer Ends Armour Career

CHARLES E. HAZARD, JR., 64, has retired as head cattle buyer for the Chicago plant of Armour and Company, ending 45 years of service. Hazard and his father worked for Armour for a combined total of 101 years. The late CHARLES HAZARD, SR., retired as assistant treasurer in 1936 after 56 years with the company. Neither man ever worked for any other organization.

Hazard makes a conservative "guesstimate" that during his 45-year career he has purchased 2,250,000 cattle for Armour and Company, or something like 1,000 head weekly. He has judged at the International Livestock Exposition, the National Western Stock Show at Denver and at 4-H shows at Nashville, Tenn., and Louisville, Ky.

His first job with Armour in 1910 was delivering weight tickets to the purchasing office after the cattle had been run across the scales. Next he followed the head cattle buyer, essentially as an apprentice, for four years and then the head cow buyer for two and one-half years. Young Hazard later worked in Armour plants at Indianapolis, St. Louis, Omaha, and St. Joseph before going to Sioux City as head cattle buyer for six years. Nineteen years ago he returned to the Chicago plant, where he has served as head cattle buyer for the past three and one-half years.



"PAPA HESS," the cartoon character created for Hess Sausage Co., Milwaukee, by the Sid Stone advertising agency, began traveling all over the Milwaukee area this winter on the sides of a number of transport company buses. "We have heard more comments about our bus ads than we ever received from radio and television," said George Stroebe of the Hess firm. Cartoon character is used in all the company's advertising materials.

Increased Exports Expected To Cut Surplus Food Fats

Sharply increased exports of soybeans, cottonseed oil and lard are expected to cut the "carryover" of food fats by the end of September, the Agriculture Department has reported. This would be the first yearly reduction since 1951.

Production of food fats was expected to hit a peak of 9,800,000,000 lbs. in the marketing year that began last October 1. Greater output of lard and soybean oil will more than offset reduced production of cottonseed oil and butter.

Exports will increase even more, the department said, to almost 2,000,000,000 lbs. from the 1953-54 near-record level of 1,600,000,000 lbs. Domestic use of food fats is likely to stay near 1954's 7,900,000,000 lbs.

The department indicated exports of lard, cottonseed oil and soybeans would be increased by up to 400,000,000 lbs., mainly because exportable supplies from other areas appeared to be down.

Davidson Yearbook Out

The Davidson Commission Co.'s annual yearbook of figures concerning the fats, oils and animal by-products trade in Chicago is just off the presses and ready for distribution. The book covers statistical data for the Chicago market for the years 1944 through 1954. The Davidson company is one of the few by-products brokerage firms which compile such information.

Course In Fats and Oils

An evening course, "Chemistry of Fats and Oils," will be offered in the spring of this year by the graduate school of the Polytechnical Institute of Brooklyn. Dr. Norman O. V. Sonntag of the research and development department of Colgate-Palmolive Co., will be in charge. The course will be one semester and consist of 15 two-hour lectures.

Rare Cattle Herd Smuggled From Mexico Is Returned

The two-year controversy over the \$1,000,000 herd of White Charolais cattle smuggled into this country from Mexico ended recently as the rare animals were trucked back across the Rio Grande.

Most cattlemen had urged that they be deported because of the possibility the cattle had come from an area where foot and mouth disease had been prevalent. Some breeders wanted the cattle retained to improve U. S. herds.

Alphe A. Broussard of Lafayette, La., is serving a prison term in connection with the smuggling.

Animal Agriculture Group To Hear U. S. Diet Needs

The importance of an improved American diet to the U. S. farm program will be pointed up at the fifth annual conference of the National Institute of Animal Agriculture April 14 and 15 at Purdue University, Lafayette, Ind.

Speakers will include Secretary of Agriculture Ezra Taft Benson, Dr. Frederick Stare of Harvard University's School of Nutrition, Dean Helen Canoyer, School of Home Economics, Cornell University, and others prominent in the fields of animal agriculture and nutrition.

Mexican-Foods Institute Elects Stegner President

Edward J. Stegner of Stegner Food Products, Cincinnati, was elected president of the Mexican-Foods Institute, Inc., Chicago, at the organization's annual convention in Phoenix.

Other officers chosen are: E. George Lambrecht, Gentry, Los Angeles, first vice president; George Ashley, sr., Ashley's Inc., El Paso, second vice president, and M. F. Lynch, Quaker Oats Co., Chicago, treasurer. The board reappointed Frank Ullrey, Chicago, as secretary.



"..Bunn Tying Machines.. as essential as knives or meat saws..."

says Sam S. Stein, President, Grill Meats, Inc., Sandusky, O.

"Bunn Machines speed up handling our more than 500 meat specialties in every department . . . have paid for themselves a dozen times over," reports Mr. Stein.

Speed — up to 10 times faster — is only one advantage of Bunn Machine Tying. Here are others:

Automatic adjustment to any size or shape, without manual change-over . . . right amount of twine used on each package.

Tight knots cannot be duplicated by hand . . . slip proof, tamper-proof.

Tension correct every time . . . means less bundle breakage.

Easily moved to break bottle-necks, despite thick sawdust coverings.

Fatigue-less operation increases employee production; reduces labor turnover.

High production by even inexperienced help because of simple operation.

BUNN

B. H. BUNN Co., NP-25

7605 Vincennes Ave.
Chicago 20, Ill.

GET THE WHOLE STORY

Send today for this fact-packed booklet, which illustrates the many advantages of Bunn Tying Machines. There is no obligation.



MAIL THIS COUPON NOW

B. H. Bunn Co., NP-25

7605 Vincennes Ave., Chicago 20, Ill.

Please send me a copy of your free booklet which shows how Bunn Machines can save time and money in my business.

Name _____

Company _____

Address _____

City _____ Zone _____ State _____

VEGEX®

The HYDROLYZED PROTEIN of Quality

Carefully
AGED
and Skillfully
BLENDED

- TO BUILD EXTRA FLAVOR
- TO RETARD COLOR FADE
- TO STANDARDIZE PRODUCTION

Write for Samples and Literature to

VEGEX CO.

175 FIFTH AVE., NEW YORK 10, N. Y.

Representations open in some territories

NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

New Dips Developed For Processed Meats

A TASTELESS, WHITE LIQUID DIP (NE 165) of the approximate viscosity of milk, is a product announced by Tee-Pak, Inc., Chicago, with which sausage and other ready-to-use meats are coated. The dip is said to eliminate shrinkage due to moisture loss and make it possible for the consumer to obtain processed meats with their original freshness.

Known as Tee-Pak Dip 77, the dip can be used on any cellulose, fibrous and many natural casings. The liquid dries to a transparent coating. When a cooked or smoked sausage or other product is immersed in the liquid and allowed to dry, a tight-clinging, elastic and moisture-impervious coating forms on the outside surface of the casing. The coating can be peeled off; however, it is tough and is said to cling to the casing with no voids.

Product is first stuffed into a permeable casing, cooked and/or smoked. The permeability of the casing is necessary to allow smoke to pass through and facilitate proper cooking. When processing has been completed, the meat product is immersed in the dip, the excess is allowed to drain off and the product is air dried. In a very short time the dip becomes a transparent coating.

The application of the synthetic emulsion dip eliminates the permeable property of the casing and locks moisture in. The fresh texture, shape and weight of the meat is retained.

A NEW PLASTIC DIP (NE 166), introduced by the Visking Corporation, Chicago, is said to solve many of the shrinkage, storage and handling problems that occur with sausage and processed meat items.

Termed Viskote, the product is a milky white, mobile fluid which, when applied to sausage products in cellulose and fibrous casings, forms a continuous, glossy clear film.

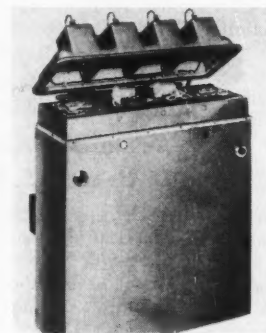
Following removal of the encased products from the smokehouse, the items are showered with hot water to cleanse the surfaces of any adhering grease, which interferes with the application of a continuous coating. The coating then is applied by dipping the warm product into the Viskote emulsion that has been heated to a temperature of 110 to 130°F. After a few seconds the product is removed and the excess solution allowed to drip back into the tank. Within two to five minutes the coating becomes a tacky film and is sufficiently dry after 10 to 15 minutes for further handling.

After it dries, product is transferred to a storage cooler where care should be taken not to freeze the meat for freezing may disrupt the coating.

Advantages of the new dip are said to be greatly reduced storage shrink, reduction in incidence of molding or sliming, and easier peeling of casings from the meat items. The dip is of non-animal origin and does not contain any animal or dairy derivative.

NEW VACUUM PACKING MACHINE (NE 167)

This unit handles four packages per cycle and will handle both flat and chunk size items at the same time with-



out changeover. The machine is loaded manually with four bags. The operator pushes two conveniently located operating buttons to begin the sealing process. This is a safety feature that keeps both hands outside the machine at the start. When a white pilot light glows, it indicates that the machine has taken over and will operate automatically. The vacuum is pulled, the bags sealed and the head returns to the open position. The base plate has been so designed that packages may be removed with one sweep into an adjacent container. A conveyor can be used to bring packages to the machine. With this setup an operator can handle two machines simultaneously. The machine, made by R. S. Randall & Co., occupies only 24 by 34 in. of floor space, plus extra space for the vacuum pump. It operates on 110 volts.

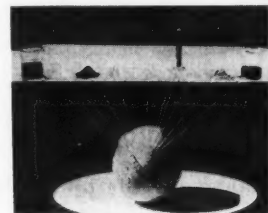
HEAVY-DUTY CHOPPER

PLATE (NE 162)—To meet the requirements of the new high-powered meat choppers now being produced, Pittsburgh-Erie Saw Corp. has developed a new

heavy-duty, solid-hub chopper plate. In addition to withstanding increased stress, this Pesco plate is said to meet all standards of packinghouse sanitation. The new plate is now available for No. 32 and larger size machines in the 1/2-in. hole model.

TREATING BOILER FEEDWATER (NE 159)

—The National Aluminate Corp. has developed four water treatment formulas for conditioning feedwater for boilers ranging up to about 300 psi. Depending on an analysis of the feedwater, one of the four formulas can be selected and provide treatment for prevention of scale, corrosion and foaming, according to Nalco. Each formula is pro-



duced in ball briquettes (see cut) about 3-in. in diameter and weighing about one pound. As many as ten different chemicals are combined in the briquettes, thus saving the user the task of mixing and weighing a variety of materials. The ball briquettes eliminate waste due to spilling of liquids and powders and present no dust hazard. The firm has designed bypass feeders into which the briquettes can be placed. Part of the feedwater is piped into the feeder to dissolve the chemicals and carry the solution back into the main line. A single calibrated needle valve adjustment controls the dissolving rate of the briquettes.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner giving key numbers only (12-12-55).

Key Numbers

Name

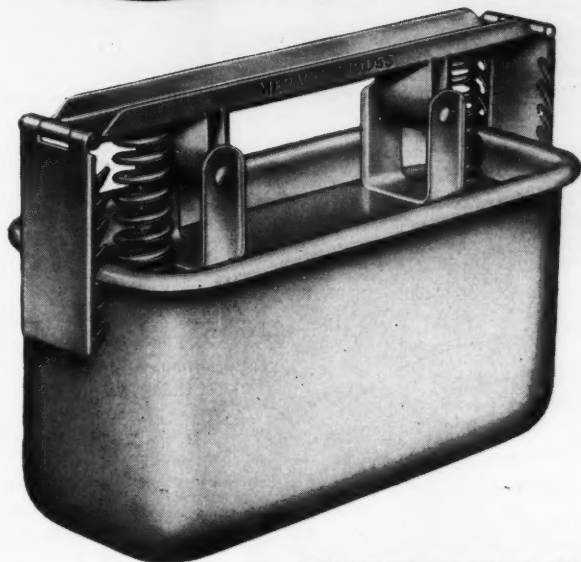
Street

LOOK!

THE New
1955 MODEL

Mepaco

STAINLESS STEEL
HAM MOLD



Every particle
of every part is
**STAINLESS
STEEL**

See it at Booth 36, 37, 38, 39 WSMFA

● COMPLETELY NEW DESIGN

The new, 1955 Mepaco Mold 819 DSS is deeper; it is precisely engineered to compensate for shrinkage; and true, straight sides of sturdy stainless steel permit infinitely close tolerance of lid.

● UNIFORM SQUARE PRODUCT

There is practically no leak between lid and sides of mold; so product comes out uniform sandwich size: $4\frac{1}{2}'' \times 4\frac{1}{2}'' \times 12''$. Waste from trimming is so slight as to be insignificant.

● MONEY-SAVING EFFICIENCY

Extra depth makes this mold easy to load and easy to press. The standard 819 DSS mold is $4\frac{1}{2}'' \times 6'' \times 12''$. Also available in size $4\frac{1}{2}'' \times 5'' \times 12''$ for runs with smaller hams.

● STRICTLY SANITARY

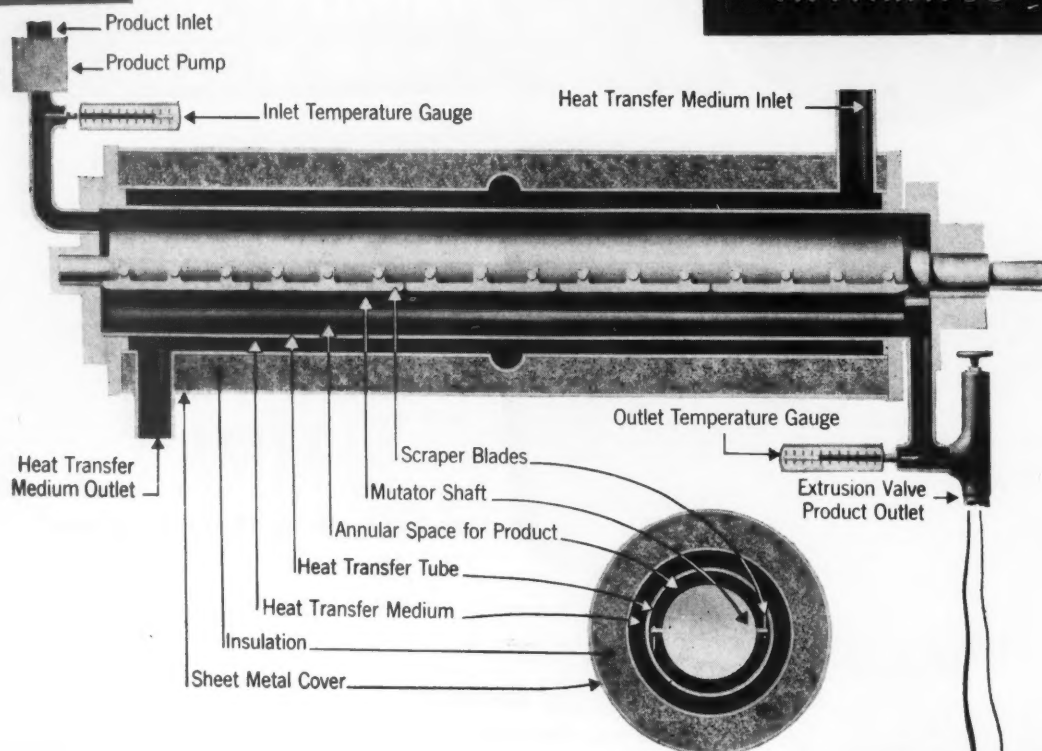
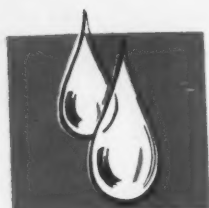
Every part is easily exposed to a stream of water or steam. Stainless steel finish throughout cleans easily and stays clean longer.

For Sale by: **UNITED BUTCHERS SUPPLY** 509 Monroe St., Toledo 4, Ohio

Mepaco

MEAT PACKERS EQUIPMENT CO.

Telephone KEllog 2-1655 • 1226 - 49th Avenue, Oakland 1, California



Produces a better product ... YOUR KEY TO SALES

VOTATOR*Lard Processing Apparatus transforms rendered fat into finished lard continuously, in a closed system, under automatic control. The resultant product is more salable because of these advantages:

SMOOTH TEXTURE. High speed of chilling, plasticizing and extrusion results in a snowy white, creamy

smooth texture. Separation is virtually eliminated.

HIGH PURITY. Moisture and contamination are totally excluded, resulting in a more stable, rancid-free lard.

STRICT UNIFORMITY. Top quality is achieved in every run because operating conditions remain as preset.

PRODUCTION FLEXIBILITY. Out-

put can be raised or lowered with no impairment to product quality.

Processors, large and small, have found that an investment in VOTATOR Lard Processing Apparatus soon pays for itself. Investigate VOTATOR Lard Processing Apparatus now for upgrading your lard and increasing your sales. Write The Girdler Company, Votator Division, Louisville 1, Kentucky.

*VOTATOR—Trade-Mark Reg. U. S. Pat. Off.



The GIRDLER Company

A DIVISION OF NATIONAL CYLINDER GAS COMPANY

VOTATOR DIVISION

THE NATIONAL PROVISIONER

Meat Output Off 6%; 8% Above 1954

Meat production under federal inspection for the week ended February 5 declined to the lowest in months as livestock raisers continued to hold stock off the market in protest to a sagging market. Output fell 6 per cent to 367,000,000 lbs. from 390,000,000 lbs. the week before but stood 8 per cent larger than for the same week of last year. Beef output was down about 6 per cent, but stood 3 per cent larger than a year ago, while pork production declined 8 per cent, but ranged 18 per cent above a year ago. Veal gained and lamb and mutton production declined. Estimated slaughter and meat production by classes appear below.

Week ended	BEEF		PORK	
	Number M's	Production Mil. lbs.	(Excl. lard) Number M's	Production Mil. lbs.
February 5, 1955	333	180.5	1,174	159.0
January 29, 1955	353	191.3	1,270	171.3
February 6, 1954	324	174.3	998	138.3

Week ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
February 5, 1955	135	14.8	261	13.0	367
January 29, 1955	124	14.0	272	13.3	390
February 6, 1954	130	14.2	274	13.4	340

1950-54 HIGH WEEK'S KILL: Cattle, 416,624; Hogs, 1,859,215; Calves, 182,240; sheep and lambs, 367,561.

1950-54 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; sheep and lambs, 137,677.

AVERAGE WEIGHTS AND YIELDS (LBS.)

	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
February 5, 1955	990	542	244	135
January 29, 1955	990	542	244	135
February 6, 1954	981	538	241	139

	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
February 5, 1955	200	110	102	50	15.0	42.9
January 29, 1955	205	113	100	49	15.2	47.0
February 6, 1954	198	109	101	49	14.2	34.2

HEAVY HOG VALUES DECIDEDLY BETTER THIS WEEK

(Chicago costs and credits, first two days of the week)

Price changes in live hogs and pork produced some unusual results. Heavy hogs, which ordinarily bear the initial shock of a declining meat market, made a decided recovery from the previous week's setback, while mediumweights were a shade better and lightweight fell back a trifle.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—				—220-240 lbs.—				—240-270 lbs.—							
	Pct.	Price	Value		Pct.	Price	Value		Pct.	Price	Value		Pct.	Price	Value
	live	live	per	per	live	live	per	per	live	live	per	per	live	live	per
	wt.	wt.	cwt.	cwt.	wt.	wt.	cwt.	cwt.	wt.	wt.	cwt.	cwt.	wt.	wt.	cwt.
			alive	yield			alive	yield			alive	yield			alive
Skinned hams	12.8	42.0	\$ 5.38	\$ 7.60	12.9	39.0	\$ 5.03	\$ 6.94	13.2	35.8	\$ 4.73	\$ 6.55	13.2	35.8	\$ 4.73
Picnics	5.8	23.8	1.38	1.93	5.6	23.3	1.30	1.82	5.5	22.0	1.21	1.69	5.5	22.0	1.21
Boston butts	4.3	29.1	1.25	1.78	4.1	27.6	1.13	1.60	4.1	27.6	1.13	1.57	4.1	27.6	1.13
Loins (blade in)	10.2	36.8	3.75	5.37	9.9	34.4	3.41	4.79	9.7	34.4	3.34	4.71	9.7	34.4	3.34
Lean cuts	\$11.76	\$16.77	\$10.87	\$15.15	\$10.41	\$14.52	\$10.41
Bellies, S. P.	11.1	31.3	3.47	4.95	9.6	30.9	2.97	4.18	4.1	23.3	.97	1.33	4.1	23.3	.97
Bellies, D. S.	2.1	18.4	.38	.55	8.6	18.4	1.58	2.17	8.6	18.4	1.58
Fat backs	3.2	7.3	.23	.33	4.6	8.9	.41	.56	4.6	8.9	.41
Jowls	1.7	8.9	.15	.22	1.7	8.9	.15	.22	1.9	8.9	.17	.24	1.9	8.9	.17
Raw leaf	2.3	11.7	.27	.37	2.2	11.7	.26	.36	2.2	11.7	.26	.36	2.2	11.7	.26
P.S. lard, rend. wt.	14.9	11.3	1.68	2.43	13.5	11.3	1.53	2.12	11.6	11.3	1.31	1.80	11.6	11.3	1.31
Fat cuts and lard	\$ 5.57	\$ 7.97	\$ 5.52	\$ 7.76	\$ 4.70	\$ 6.46	\$ 4.70
Spare ribs	1.6	31.1	.50	.73	1.6	27.1	.43	.61	1.6	23.6	.38	.52	1.6	23.6	.38
Regular trimmings	3.3	12.6	.42	.58	3.1	12.6	.39	.53	2.9	12.6	.37	.52	2.9	12.6	.37
Feet, tails, etc.	2.019	.28	2.019	.27	2.019	.27	2.019
Offal & misc.50	.7050	.6950	.6850
TOTAL YIELD & VALUE	70.0	...	\$18.94	\$27.03	71.5	...	\$17.90	\$25.02	72.0	...	\$16.55	\$22.97	72.0	...	\$16.55
			Per cwt. alive				Per cwt. alive				Per cwt. alive				Per cwt. alive
Cost of hogs	\$17.44		Per cwt. fin. yield	...	\$17.16		Per cwt. fin. yield	...	\$16.44		Per cwt. fin. yield	...	\$16.44
Condemnation loss08		08		08		08
Handling and overhead	1.65			...	1.47			...	1.33			...	1.33
TOTAL COST PER CWT.	\$19.17	\$27.38		...	\$18.71	\$26.16		...	\$17.85	\$24.79		...	\$17.85
TOTAL VALUE	18.94	27.03		...	17.90	25.02		...	16.55	22.97		...	16.55
Cutting margin	—\$.23	—\$.33		...	—\$.81	—\$1.14		...	—\$1.30	—\$1.82		...	—\$1.30
Margin last week	—\$.20	—\$.28		...	—\$.87	—\$1.23		...	—\$1.41	—\$1.93		...	—\$1.41

MEAT EXPORTS-IMPORTS

Exports and imports of meats during November, as reported by the U. S. Department of Agriculture:

Commodity	Nov., '54 Pounds	Nov., '53 Pounds
EXPORTS (domestic) —		
Beef and veal —		
Fresh or frozen	1,286,082	3,566,701
Pickled or cured	1,184,415	2,092,400
Pork —		
Fresh or frozen	1,361,495	535,015
Hams & shoulders, cured or cooked	1,241,110	1,283,103
Bacon	371,803	248,655
Other pork, pickled, salted or otherwise cured (includes sausage ingredients)	3,234,848	1,816,640
Sausage, bologna & frankfurters (except canned)	116,388	111,868
Other meats, except canned	7,254,730	2,456,957
Canned meats —		
Beef and veal	809,370	8,026,341
Sausage, bologna & frankfurters	560,777	272,143
Hams and shoulders	132,337	209,641
Other pork, canned	350,771	326,558
Other meats & meat products, canned	340,647	206,506
Lamb and mutton (except canned)	92,904	310,066
Lard (includes rendered pork fat)	55,013,431	32,857,027
Tallow, edible	489,331	1,441,593
Tallow, inedible	88,030,864	69,559,546
Inedible animal oils, n.e.c. (includes lard oil)	201,402	110,672
Inedible animal greases & fats (incl. grease stearin)	13,530,732	13,683,715

IMPORTS —		
Beef, fresh or frozen	731,572	\$9,256,679
Veal, fresh or frozen	5,330	41,900
Beef and veal, pickled or cured	954,530	\$2,019,135
Canned beef (includes corned beef)	3,913,749	2,756,937
Pork, fresh or chilled or frozen	4,018,033	1,597,037
Hams, shoulders, bacon & other pork	552,400	455,269
Canned cooked hams & shoulders	8,640,888	8,464,486
Other pork, prepared or preserved	1,069,934	
Lamb, mutton and goat meat	1,970	445,961
Tallow, edible
Tallow, inedible

*Includes many items which consist of varying amounts of meat.
 *Not cooked, boned or canned or made into sausage.
 *Includes fresh pork sausage.
 *Excludes goat meat.
 *Revised.

Meat Packing Operations in Mexico far Below Normal

Due to cattle shortages only two of the five federally-inspected meat packing plants in the state of Chihuahua, Mexico, were reported in operation near the close of last year. The plants are expected to operate at low production until prices of cattle in northern Mexico and the United States become adjusted, now that exports to the U.S. are permitted.

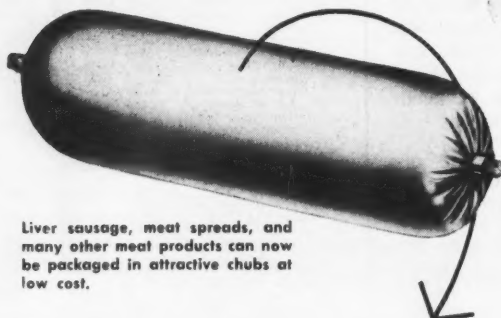
About 54,000 cattle from Mexico entered the U.S. during the first two weeks following the reopening of the border on January 1. The Mexican government has set the exportable quota of cattle to an equivalent of 346,000 animals for 1955.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended Feb. 5, with comparisons:

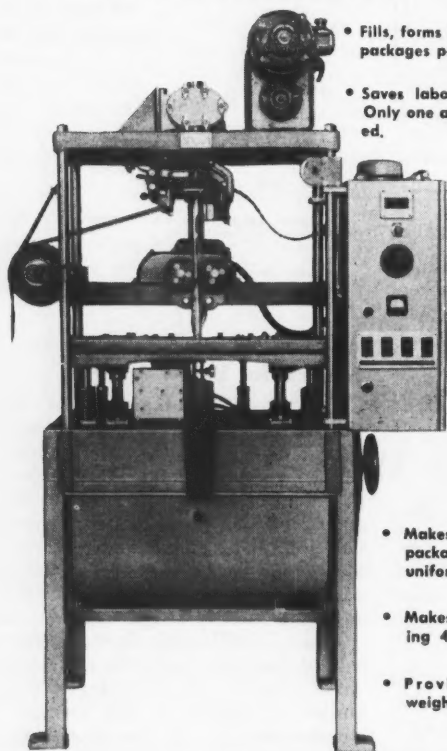
	Week ended Feb. 5	Previous Week	Cor. Week 1954
Cured meats, pounds	10,550,000	11,099,000	14,729,000
Fresh meats, pounds	17,008,000	10,968,000	20,980,000
Lard, pounds	2,695,000	3,124,000	2,950,000

Package Your Product
"AUTOMATICALLY"
in Attractive, Salable Chubs!



Liver sausage, meat spreads, and many other meat products can now be packaged in attractive chubs at low cost.

Kartridg-Pak's Automatic CHUB PACKAGING MACHINE KEEPS PACKAGING COSTS LOW



• Fills, forms & closes 1,800 packages per hour.

• Saves labor and money. Only one attendant needed.

• Makes the complete package. Neat and uniform.

• Makes chubs weighing 4 oz. to 16 oz.

• Provides accurate weight control.

FOR FURTHER DETAILS CALL OR WRITE

Kartridg-Pak Machine Co.

435 WEST SCOTT STREET, CHICAGO, ILLINOIS

Telephone MOhawk 4-2020

Meat and supplies prices

CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

(l.c.l. prices)	
Native steers	Feb. 8, 1955
Prime, 600/800	49
Choice, 500/700	43
Choice, 700/800	41 1/2
Good, 500/700	36
Commercial cows	23 1/2
Canner & cutter cows	22
Bulls	24 1/2

STEER BEEF CUTS (l.c.l. prices)

Prime:	
Hindquarter	61.50 @ 63.0
Forequarter	41.00 @ 43.0
Round	47.00 @ 49.0
Trimmed full loin	102.00 @ 105.0
Regular chuck	37.00 @ 38.0
Foreshank	14.00 @ 15.0
Brisket	36.00 @ 38.0
Rib	82.00 @ 84.0
Short plate	13.00 @ 14.0
Flanks (rough)	14.00 @ 15.0

Choice:	
Hindquarter	50.00 @ 51.5
Forequarter	34.00 @ 35.5
Round	46.00 @ 48.0
Trimmed full loin	75.00 @ 80.0
Regular chuck	37.00 @ 38.0
Foreshank	14.00 @ 18.0
Brisket	36.00 @ 38.0
Rib	54.00 @ 56.0
Short plate	13.00 @ 14.0
Flanks (rough)	14.00 @ 15.0

Good:	
Round	44.00 @ 45.0
Regular chuck	33.00 @ 34.0
Brisket	35.00 @ 37.0
Rib	45.00 @ 48.0
Loins	58.00 @ 61.0

COW & BULL TENDERLOINS

3/4 in. range cows (frozen)	52 @ 54
3/4 range cows (frozen)	66 @ 68
4/5 range cows (frozen)	72 @ 75
5/8 up range cows (frozen)	85 @ 87
Bulls, 5/8 up	86 @ 90

BEEF HAM SETS

Knuckles, 7 1/2 up	40
Knuckles, 12 up	40
Outsides, 8 up	36

BEEF PRODUCTS

Tongues, No. 1, 100's	30 @ 35
Hearts, reg., 100's	12
Livers, sel., 30/50's	31 @ 32 1/2
Livers, reg., 30/50's	20 1/2 @ 21 1/2
Lips, scalded, 100's	9 1/2
Lips, unscalded, 100's	8 1/2
Tripe, scalded, 100's	6
Tripe, cooked, 100's	6 1/2
Lungs, 100's	7
Melts, 100's	7
Udders, 100's	5 1/2

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	41
Veal breads, under 12 oz.	62
12 oz. up	99
Calf tongue, 1 lb./down	28
Ox tails, under 1/2 lb.	18 1/2
Ox tails, over 1/2 lb.	18

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs.	48
wrapped	
Hams, skinned, 14/16 lbs.	50
ready-to-eat, wrapped	
Hams, skinned, 16/18 lbs.	46
wrapped	
Hams, skinned, 16/18 lbs.	47
ready-to-eat, wrapped	
Bacon, fancy, trimmed, brisket off, 8/10 lbs., wrapped	48
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	41
Bacon, No. 1 sliced, 1-lb. open-faced layers	53

VEAL—SKIN OFF

(Carcass)	
(l.c.l. prices)	
Prime, 80/110	\$47.00 @ 49.00
Prime, 110/150	46.00 @ 47.00
Choice, 50/80	40.00 @ 42.00
Choice, 80/110	45.00 @ 46.00
Choice, 110/150	44.00 @ 45.00
Good, 50/80	35.00 @ 36.00
Good, 80/110	39.00 @ 42.00
Commercial, all wts.	31.00 @ 35.00

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	16 @ 17
Good, 70/down	15 @ 16

CARCASS LAMB

(l.c.l. prices)	
Prime, 40/50	43 @ 44
Prime, 50/60	41 @ 42
Choice, 40/50	41 1/2 @ 42 1/2
Choice, 50/60	38 1/2 @ 41 1/2
Good, all wts.	38 @ 40

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40%	14 @ 14 1/2
bbis.	
Pork trim., guar. 50%	16 @ 16 1/2
lean, bbis.	
Pork trim., 80% lean, bbis.	30 @ 31
Pork head meat	41
Pork cheek meat, trim.	20
bbis.	
C. C. cow meat, bbis.	30 1/2 @ 31
Bull meat, bon's, bbis.	34 1/2 @ 35 1/2
Beef trim., 75/85 bbis.	22 1/2 @ 23
Beef trim., 85/90 bbis.	20 1/2 @ 21
Bon's chucks, bbis.	30 @ 31
Beef cheek meat, trim.	18
bbis.	
Beef head meat, bbis.	15
Shank meat, bbis.	32
Veal trim., bon's, bbis.	26 1/2 @ 27

FRESH PORK AND PORK PRODUCTS

Hams, skinned, 10/12	46
Hams, skinned, 12/14	42
Hams, skinned, 14/16	40
Pork loins, reg., 8/12	39 @ 40
Pork loins, bon's, 100's	68
Shoulders, 16/dn., loose	28
Picnics, 4/6 lbs., loose	26
Picnics, 6/8 lbs.	25
Pork livers	9 @ 10
Roston butts, 4/8 lbs.	30 1/2 @ 31
Tenderloins, fresh, 10's	80 @ 82
Neck bones, bbis.	8
Brains, 10's	9 @ 10
Ears, 30's	10 @ 11
Snouts, lean in, 100's	7 @ 8
Feet, s.c., 30's	6 @ 7

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1 1/2 to 1 1/2 inch	80 @ 75
Domestic rounds, over 1 1/2 inch, 140 pack	85 @ 1.10
Export rounds, wide, over 1 1/2 inch	1.30 @ 1.50
Export rounds, medium, 1 1/2 @ 1 1/2 inch	95 @ 1.06
Export rounds, narrow, 1 1/2 inch, under	1.00 @ 1.20
No. 1 weas., 24 in. up	13 @ 16
No. 1 weas., 22 in. up	9 @ 13
No. 2 weasands	8 @ 10
Middles, sew., 1 1/2 @ 1 1/2 in.	1.00 @ 1.53
Middles, select, wide, 2 1/2 @ 2 1/2 in.	1.25 @ 1.50
Middles, extra select, 2 1/2 @ 2 1/2 in.	2.00 @ 2.25
Beef bungs, exp. No. 1	25 @ 31
Beef bungs, domestic	20 @ 24
Dried or salt, bladders, piece:	
8-10 in. wide, flat	8 @ 13
10-12 in. wide, flat	9 @ 16
12-15 in. wide, flat	16 @ 22
Pork casings:	
Extra narrow, 20 mm. & dn.	4.00 @ 4.25
Narrow, mediums, 29 @ 32 mm.	3.70 @ 4.15
32 @ 35 mm.	2.70 @ 3.00
Spec. med., 35 @ 38 mm.	1.80 @ 2.10
Export bungs, 34 in. cut	45 @ 55
Ige. pr. bungs, 34 in.	82 @ 35
Med. prime bungs, 34 in. cut	25 @ 28
Small prime bungs	14 @ 18
Hog middles, 1 per set, cap. off	55 @ 70
Sheep Casings (per hank):	
26/28 mm.	4.70 @ 5.00
24/26 mm.	4.80 @ 5.10
22/24 mm.	4.50 @ 4.80
20/22 mm.	3.25 @ 3.65
18/20 mm.	2.25 @ 2.65
16/18 mm.	1.50 @ 1.90

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	84 @ 87
Thuringer	43 @ 47
Farmer	68 @ 70
Holsteiner	70 @ 72
B. C. Salami	77 @ 79
Genoa style salami, ch.	91 @ 95

es
es

@44
@42
@42 1/2
@41 1/2
@40

S—

@14 1/2

@10 1/2

@31

41
20

22

@31

@35 1/2

@23

26 1/2

@31

18

15

32

@27

D

46

42

40

@40

68

28

26

25

@10

@31

@82

8

@10

@11

@ 8

@ 7

S

ann-

30 @ 73

35 @ 1.10

40 @ 1.50

45 @ 1.05

50 @ 1.20

55 @ 16

60 @ 19

65 @ 10

70 @ 1.35

75 @ 1.50

80 @ 2.25

85 @ 31

90 @ 24

95 @ 19

100 @ 18

105 @ 22

110 @ 4.25

115 @ 4.15

120 @ 3.00

125 @ 2.10

130 @ 52

135 @ 35

140 @ 28

145 @ 18

150 @ 70

155 @ 5.00

160 @ 5.10

165 @ 4.80

170 @ 3.45

175 @ 2.65

180 @ 1.90

185 @ 87

190 @ 47

195 @ 70

200 @ 72

205 @ 79

210 @ 98

215 @ 88

220 @ 87

225 @ 47

230 @ 70

235 @ 72

240 @ 79

245 @ 98

250 @ 88

255 @ 87

260 @ 47

265 @ 70

270 @ 72

275 @ 79

280 @ 98

285 @ 88

290 @ 87

295 @ 47

300 @ 70

305 @ 72

310 @ 79

315 @ 98

320 @ 88

325 @ 87

330 @ 47

335 @ 70

340 @ 72

345 @ 79

350 @ 98

355 @ 88

360 @ 87

365 @ 47

370 @ 70

375 @ 72

380 @ 79

385 @ 98

390 @ 88

395 @ 87

400 @ 47

405 @ 70

410 @ 72

415 @ 79

420 @ 98

425 @ 88

430 @ 87

435 @ 47

440 @ 70

445 @ 72

450 @ 79

455 @ 98

460 @ 88

465 @ 87

470 @ 47

475 @ 70

480 @ 72

485 @ 79

490 @ 98

495 @ 88

500 @ 87

505 @ 47

510 @ 70

515 @ 72

520 @ 79

525 @ 98

530 @ 88

535 @ 87

540 @ 47

545 @ 70

550 @ 72

555 @ 79

560 @ 98

565 @ 88

570 @ 87

575 @ 47

580 @ 70

585 @ 72

590 @ 79

595 @ 98

600 @ 88

605 @ 87

610 @ 47

615 @ 70

620 @ 72

625 @ 79

630 @ 98

635 @ 88

640 @ 87

645 @ 47

650 @ 70

655 @ 72

660 @ 79

665 @ 98

670 @ 88

675 @ 87

680 @ 47

685 @ 70

690 @ 72

695 @ 79

700 @ 98

705 @ 88

710 @ 87

715 @ 47

720 @ 70

725 @ 72

730 @ 79

735 @ 98

740 @ 88

745 @ 87

750 @ 47

755 @ 70

760 @ 72

765 @ 79

770 @ 98

775 @ 88

780 @ 87

785 @ 47

790 @ 70

795 @ 72

800 @ 79

805 @ 98

810 @ 88

815 @ 87

820 @ 47

825 @ 70

830 @ 72

835 @ 79

840 @ 98

845 @ 88

850 @ 87

855 @ 47

860 @ 70

865 @ 72

870 @ 79

875 @ 98

880 @ 88

885 @ 87

890 @ 47

895 @ 70

900 @ 72

905 @ 79

910 @ 98

915 @ 88

920 @ 87

925 @ 47

930 @ 70

935 @ 72

940 @ 79

945 @ 98

950 @ 88

955 @ 87

960 @ 47

965 @ 70

970 @ 72

975 @ 79

980 @ 98

985 @ 88

990 @ 87

995 @ 47

1000 @ 70

1005 @ 72

1010 @ 79

1015 @ 98

1020 @ 88

1025 @ 87

1030 @ 47

1035 @ 70

1040 @ 72

1045 @ 79

1050 @ 98

1055 @ 88

1060 @ 87

1065 @ 47

1070 @ 70

1075 @ 72

1080 @ 79

1085 @ 98

1090 @ 88

1095 @ 87

1100 @ 47

1105 @ 70

1110 @ 72

1115 @ 79

1120 @ 98

1125 @ 88

1130 @ 87

1135 @ 47

1140 @ 70

1145 @ 72

1150 @ 79

1155 @ 98

1160 @ 88

1165 @ 87

1170 @ 47

1175 @ 70

1180 @ 72

1185 @ 79

1190 @ 98

1195 @ 88

1200 @ 87

1205 @ 47

1210 @ 70

1215 @ 72

1220 @ 79

1225 @ 98

1230 @ 88

1235 @ 87

1240 @ 47

1245 @ 70

1250 @ 72

1255 @ 79

1260 @ 98

1265 @ 88

1270 @ 87

1275 @ 47

1280 @ 70

1285 @ 72

1290 @ 79

1295 @ 98

1300 @ 88

1305 @ 87

1310 @ 47

1315 @ 70

1320 @ 72

1325 @ 79

1330 @ 98

1335 @ 88

1340 @ 87

1345 @ 47

1350 @ 70

1355 @ 72

1360 @ 79

1365 @ 98

1370 @ 88

1375 @ 87

1380 @ 47

1385 @ 70

1390 @ 72

1395 @ 79

1400 @ 98

1405 @ 88

1410 @ 87

1415 @ 47

1420 @ 70

1425 @ 72

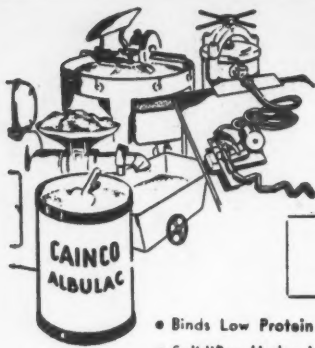
1430 @ 79

1435 @ 98

1440 @ 88

1445 @ 87

1450 @ 47



10 Good Reasons for Using CAINCO

Albulac*

- Binds Low Protein Meats!
- Solidifies Under Heat!
- Holds Shrinkage to a Minimum!
- Improves Shelf Life!
- Minimizes Jelly Pockets!
- Stabilizes Water and Fat!
- Increases Yield!
- Improves Sausage Texture!
- Supplements Natural Albumen!
- Controls Moisture!

CAINCO ALBULAC IS A HIGH ALBUMEN . . . EXCEPTION-
ALLY ADHESIVE . . . SPRAY DRIED . . . PURE MILK PRODUCT!

Manufactured Exclusively for

CAINCO, INC.

Seasonings and Sausage Manufacturers Specialties

222-224 W. KINZIE

*Powdered Milk Product

CHICAGO 10, ILL.

**HOG HAIRS COME OUT
BY THE ROOTS
WHEN YOU USE
OLD BALDY**



THE WORLD'S BEST KNOWN **BALDY** HOG SCALD !!!

VISIT BOOTH 10
at the WSMFA Convention

Developed, Sold and Guaranteed by

KOCH SUPPLIES

2518 Holmes St.

Kansas City 8, Mo.

THE SOUTH'S LARGEST MEAT FABRICATORS

TEXAS
MEAT and PROVISION
COMPANY

BEEF, VEAL & PORK CUTS

Call JOE SPIRITAS or ARCHIE SLOAN

Prospect 8695 Dallas, Texas

DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog cas.	38
Pork sausage, sheep cas.	47 1/2 @ 49
Frankfurters, sheep cas.	47 @ 48
Frankfurters, skinless	37 1/2 @ 39 1/2
Bologna (ring)	35 1/2 @ 42
Bologna, artificial cas.	33 1/2 @ 42
Smoked liver, hog bungs	39 1/2 @ 41 1/2
New Eng. lunch, spec.	57 @ 60
Soase	30 1/2
Polish sausage, smoked	42 @ 50
Pickle & Pimiento loaf	33 @ 38 1/2
Olive loaf	34 1/2 @ 41 1/2
Pepper loaf	39 @ 55 1/2
Smoke snacks	47 1/2
Smoke links	52 1/2

SPICES

(Basis Chgo., orig. hbbs., bags, bales)

	Whole	Ground
Allspice, prime	1.13	1.22
Resifted	1.17	1.25
Chili Powder	47	47
Chili Pepper	47	47
Cloves, Zanzibar	72	78
Ginger, Jam.	51	57
Mace, fancy, Banda	1.70	1.90
West Indies	1.65	1.65
East Indies	1.75	1.75
Mustard flour, fancy	37	37
No. 1	53	53
West India Nutmeg	55	55
Paprika, Spanish	51	51
Pepper, Cayenne	53	53
Red, No. 1	53	53
Pepper:		
White	89	95
Black	61	67

SEEDS AND HERBS

(L.C.I. prices)

	Whole for Sausage	Ground
Caraway seed	28	33
Cominos seed	26	30
Mustard seed,		
fancy	23	23
Yellow American	20	20
Oregano	34	41
Coriander, Morocco,		
Natural No.	17	21
Marjoram, French	46	52
Sage, Dalmatian,		
No. 1	56	64

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.81
Salt peter, n. ton, f.o.b. N.Y.	
Dbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton)	27.00
Rock, per ton in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	5.95
Refined standard cane gran., basis (Chgo.)	8.30
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La. less 2%	8.10
Dextrose, per cwt.	
Cepelose, Reg. No. 53	7.25
Ex-Whse., Chicago	7.45

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Feb. 8	San Francisco Feb. 8	No. Portland Feb. 8
FRESH BEEF (Carcass):			
STEERS:			
Choice:			
500-600 lbs.	\$39.00@40.00	\$40.00@42.00	\$40.00@42.00
600-700 lbs.	38.00@39.00	38.50@41.00	39.00@42.00
Good:			
500-600 lbs.	34.00@37.00	38.00@40.00	37.00@39.00
600-700 lbs.	32.00@35.00	36.00@38.00	36.00@38.00
Commercial:			
350-500 lbs.	31.00@34.00	34.00@37.00	32.00@37.00
COW:			
Commercial, all wts.	23.00@26.00	25.00@30.00	25.00@31.00
Utility, all wts.	22.00@25.00	22.00@26.00	23.00@28.00
FRESH CALF:	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	36.00@39.00	None quoted	38.00@42.00
Good:			
200 lbs. down	34.00@37.00	38.00@40.00	36.00@40.00
LAMB (Carcass):			
Prime:			
40-50 lbs.	39.00@40.00	41.00@43.00	40.00@43.00
50-60 lbs.	38.00@39.00	40.00@41.00	39.00@42.00
Choice:			
40-50 lbs.	39.00@40.00	41.00@43.00	40.00@43.00
50-60 lbs.	38.00@39.00	39.00@41.00	39.00@42.00
Good, all wts.	37.00@39.00	37.00@39.00	38.00@41.00
MUTTON (EWE):			
Choice, 70 lbs. down	23.00@25.00	None quoted	18.00@21.00
Good, 70 lbs. down	23.00@25.00	None quoted	18.00@21.00
FRESH PORK (Carcass): (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	None quoted	None quoted	None quoted
120-160 lbs.	29.00@30.50	None quoted	28.50@30.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	41.00@44.00	48.00@50.00	43.00@45.00
10-12 lbs.	41.00@44.00	45.00@48.00	43.00@45.00
12-16 lbs.	41.00@44.00	43.00@45.00	41.00@45.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	32.00@37.00	33.00@37.00	32.00@36.00
HAMS, Skinned:			
12-16 lbs.	46.00@52.00	50.00@55.00	50.00@53.00
16-18 lbs.	45.00@50.00	48.00@52.00	49.00@51.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	48.00@55.00	55.00@60.00	52.00@58.00
8-10 lbs.	45.00@52.00	50.00@54.00	50.00@54.00
10-12 lbs.	40.00@50.00	46.00@50.00	47.00@51.00
LARD, Refined:			
1-lb. cartons	16.50@18.00	18.00@19.00	17.00@18.50
50-lb. cartons & cans	14.50@17.50	16.00@18.00	None quoted
Tierces	14.25@17.00	16.00@17.00	16.00@17.50

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF
Feb. 8, 1955
Western
Per Cwt.
(L.e.l. prices)

Steer:	
Prime, 700/800	\$49.50@50.50
Prime, 800/900	49.00@49.50
Choice, 600/800	43.50@46.00
Choice, 800/900	42.50@43.50
Good, 500/700	40.00@41.00
Commercial	33.00@37.00
Cow, commercial	28.00@30.00
Cow, utility	23.00@26.00

BEEF CUTS

(L.e.l. prices)

Prime Steer:	City
Hindqtrs., 600/800	63.00@ 65.0
Hindqtrs., 800/900	62.00@ 63.0
Rounds, flank off	49.00@ 50.0
Rounds, diamond bone,	
flank off	51.00@ 52.0
Short loins, untrim.	35.00@ 36.0
Short loins, trim.	33.00@ 35.0
Flanks	13.00@ 14.0
Ribs (7 bone cut)	80.00@ 85.0
Arm chucks	40.00@ 42.0
Briskets	35.00@ 36.0
Plates	15.00@ 16.0
Foreqtrs. (Kosher)	47.00@ 50.0
Arm chucks (Kosher)	49.00@ 51.0
Briskets (Kosher)	37.00@ 38.0

Choice Steer:	
Hindqtrs., 600/800	54.00@ 58.0
Hindqtrs., 800/900	50.00@ 53.0
Rounds, flank off	48.00@ 49.0
Rounds, diamond bone,	
flank off	49.00@ 50.0
Short loins, untrim.	70.00@ 82.0
Short loins, trim.	68.00@ 113.0
Flanks	13.00@ 14.0
Ribs (7 bone cut)	52.00@ 60.0
Arm chucks	37.00@ 40.0
Briskets	35.00@ 36.0
Plates	15.00@ 16.0
Foreqtrs. (Kosher)	37.00@ 42.0
Arm chucks (Kosher)	38.00@ 45.0
Briskets (Kosher)	37.00@ 38.0

FANCY MEATS

(L.e.l. prices)

Veal breads, under 6 oz.	Cwt.
6 to 12 oz.	\$35.00
12 oz. up	53.00@54.00
Beef livers, selected	90.00@92.00
Beef kidneys	34.00@35.00
Beef kidneys	12.00
Outails, over 3/4 lbs.	14.00

LAMBS

(L.e.l. prices)

Prime, 30/40	City
Prime, 30/40	\$46.00@47.00
Prime, 40/50	47.00@49.00
Prime, 45/55	45.00@46.00
Choice, 30/40	45.00@46.00
Choice, 40/45	46.00@47.00
Choice, 45/55	45.00@46.00
Good, 30/40	44.00@45.00
Good, 40/45	45.00@46.00
Good, 45/55	40.00@42.00
Prime, 40/45	Western
Prime, 45/50	\$42.00@44.00
Prime, 50/55	42.00@44.00
Choice, 55/down	40.00@42.00
Good, all wts.	38.00@40.00

FRESH PORK CUTS

(L.e.l. prices)

Pork loins, 8/12	Western
Pork loins, 12/16	\$39.00@42.00
Hams, sknd., 10/14	38.00@39.00
Boston butts, 4/8	44.00@48.00
Spareribs, 3/down	35.00@38.00
Pork trim., regular	36.00@39.00
Pork trim., spec. 80%	28.00
	44.00

City	
Hams, sknd., 10/14	\$47.00@51.00
Pork loins, 8/12	43.00@46.00
Pork loins, 12/16	41.00@44.00
Picnics, 4/8	32.00@34.00
Boston butts, 4/8	37.00@40.00
Spareribs, 3/down	37.00@42.00

VEAL—SKIN OFF

(L.e.l. prices)

Prime, 80/110	City
Prime, 110/150	\$49.00@52.00
Choice, 80/110	49.00@52.00
Choice, 110/150	44.00@47.00
Good, 50/80	44.00@46.00
Good, 80/110	34.00@35.00
Good, 110/150	39.00@41.00
Commercial, all wts.	39.00@40.00

DRESSED HOGS

(L.e.l. prices)

(Head on, leaf fat in)	
50 to 75 lbs.	\$28.50@31.00
75 to 100 lbs.	28.50@31.00
100 to 125 lbs.	28.50@31.00
125 to 150 lbs.	28.50@31.00

BUTCHERS' FAT

Shop fat	Cwt.
Breast fat	\$2.25
Inedible suet	3.25
Edible suet	3.50

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Feb. 9, were reported as follows:

CATTLE:

Steers, ch. & pr.	None rec.
Steers, choice	\$23.50@29.00
Steers, good	19.00@22.00
Steers, commercial	16.50@18.00
Heifers, choice	22.50@23.00
Heifers, com'l & gd.	14.00@20.50
Cows, util. & com'l	10.75@12.50
Cows, can. & cut.	9.50@10.25
Bulls, util. & com'l	11.50@14.50

HOGS:

Choice, 180/210	\$16.75@17.35
Choice, 210/220	16.75@17.35
Choice, 220/230	16.75@17.35
Good, 230/300	14.75@17.00
Sows, 400/down	14.25@15.00

LAMBS:

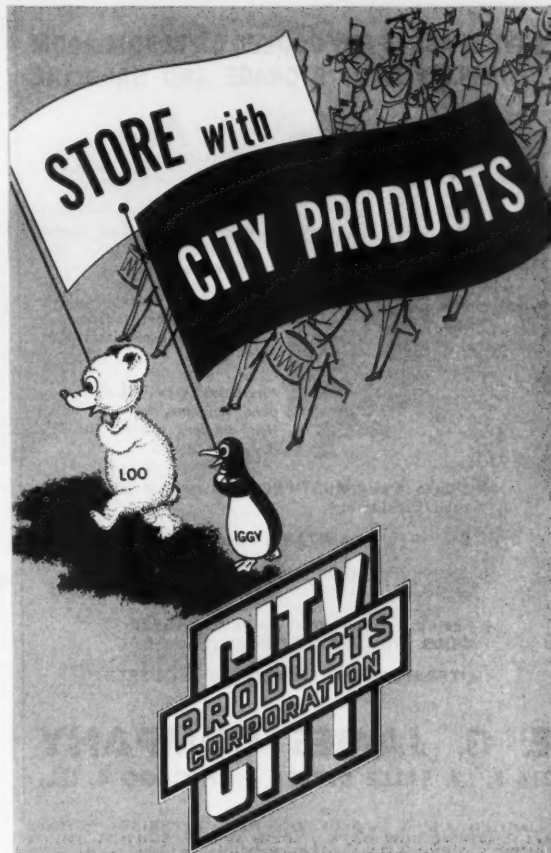
Good & prime	20.00@21.50
--------------	-------------

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Jan. 29, compared with the same time 1954, was reported to The National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	1000 lbs.	Up to 1000 lbs.	Good and Choice	Up to 1000 lbs.	Grade B	Dressed	Good	Handweight
	1955	1954	1955	1954	1955	1954	1955	1954
Toronto	\$19.74	\$18.50	\$25.61	\$27.00	\$26.71	\$34.93	\$23.00	\$23.27
Montreal	20.50	20.50	25.00	27.25	27.75	34.60	20.00	19.00
Winnipeg	19.25	16.83	24.00	27.71	23.75	31.18	17.50	21.00
Calgary	18.73	17.41	20.71	23.90	22.80	33.30	18.26	19.88
Edmonton	18.75	16.50	21.50	24.00	23.35	33.60	19.35	21.00
Lethbridge	18.75	17.30	21.00	23.00	23.00	33.20	17.75	20.50
Pr. Albert	18.15	16.20	21.00	22.30	22.30	30.35	18.50	18.50
Moose Jaw	17.75	16.30	16.50	16.00	22.25	30.10	17.50	17.50
Saskatoon	18.00	15.90	23.50	27.00	22.40	30.60	17.50	17.50
Regina	17.70	15.70	22.25	24.30	22.00	29.60	17.50	17.50
Vancouver	18.00	15.00	20.25	19.00	25.15	30.00	17.50	17.50

*Dominion Government premiums not included.



NATIONWIDE REFRIGERATED WAREHOUSE DIVISIONS

CLEVELAND, OHIO
FEDERAL COLD STORAGE CO.

COLUMBUS, OHIO
FEDERAL COLD STORAGE CO.

DECATUR, ILL.
POLAR SERVICE COMPANY

GALVESTON, TEXAS
GALVESTON ICE AND COLD STORAGE CO.

HORNELL, N. Y.
CITY PRODUCTS CORPORATION

JERSEY CITY, N. J.
SEABOARD TERMINAL & REFRIG. CO.

KANSAS CITY, KANS.
FEDERAL COLD STORAGE CO.

NATIONAL STOCK YARDS, ILL.
NORTH AMERICAN COLD STORAGE

PHOENIX, ARIZONA
CRYSTAL ICE & COLD STORAGE CO.
(Two Warehouses)

PITTSBURGH, PENNA.
FEDERAL COLD STORAGE CO.

ST. LOUIS, MO.
FEDERAL COLD STORAGE CO.

ST. LOUIS, MO.
MOUND CITY ICE & COLD STORAGE CO.

SIOUX CITY, IOWA
FRANK PILLEY & SONS, INC.

SPRINGFIELD, MO.
SPRINGFIELD ICE & REFRIGERATING CO.
(Two Warehouses)

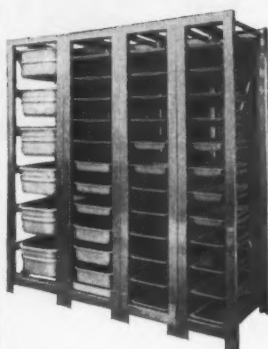
TUCSON, ARIZONA
ARIZONA ICE & COLD STORAGE CO.

TULSA, OKLA.
TULSA COLD STORAGE CO.

GENERAL OFFICES:

City Products Corporation
33 S. Clark St., Chicago 3, Ill.

SAVE SPACE IN ANY COOLER OR BLOOM ROOM ...SIMPLIFY MEAT STORAGE AND HANDLING



New PAN-L-RACKS

★ Four models accommodate standard widths, all lengths McClintock platters, pans, utility lugs.

★ Individual models can be joined together in any combination or used singly.

Illustration shows how platters, pans, lugs may be used in the four different widths. Height 6 ft., depth 25 1/2 in.

★ Light, strong RUST-PROOF aluminum alloy used throughout.

★ Completely SANITARY, easy to clean.

★ Simple to install. No fastening to walls or floors.

★ Skeletal construction permits PROPER COLD AIR CIRCULATION throughout.

LITERATURE AND PRICES ON REQUEST!

E. G. JAMES COMPANY

316 S. LA SALLE STREET • CHICAGO 4, ILL.

FOLLOWING ARE A FEW OF THE MANY OFFERINGS OF USED MACHINERY WE NOW HAVE. PRICES F. O. B. SHIPPING POINTS SUBJECT TO PRIOR SALE & CONFIRMATION. Ty Linker record, \$1150. Buffalo Mixer 1M# cap. \$600. Grinder Enterprise 60B 20HP. mtr. \$600. Rotary Meat Cutter 15 knives with mtr. record. \$995. Ham Tying Machine Bunn 18 in. \$350. Boss Mixer #2, 7002 cap. \$600. Boss Stuffer 200# new gaskets \$750. Curing Vats standard 1500# size \$18 ea. Townsend #32 Derlander bid req. Once used Slack Bbls. & Fibre Drums with heads, carload lots 85¢ ea. Excellent offerings 88 Kettles from 30 gal. to 100 gal. cap. Ham & Loaf Molds 50. Anco #200, 88 \$13.50 ea. Boilers Dutton Vertical new Gov. Surplus, 22-25HP. oil fired \$1200 ea. Oakite Hot Spray Unit #482, like new, used once \$170. Bacon Curing Boxes 50, 600# size \$14 ea. Dehaler Boss 46D with 30 ft. scalding tub bid req.

FELIN'S

Original Philadelphia Scrapple

PACKERS PORK AND
PORK PRODUCTS

John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia 40, Pa.

- Ham
- Bacon
- Lard
- Sausage
- Products



Leading Packers use

AIR-O-CHEK

SEND FOR BULLETIN

The Casing Valve with the internal fulcrum lever. Operator holds casing on nozzle and controls flow with the same hand.

AIR-WAY PUMP & EQUIP. CO. 4501 W. Thomas St., Chicago 51, Ill.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service
CASH PRICES

F.O.B. CHICAGO CHICAGO BASIS WEDNESDAY, FEB. 9, 1955				BELLIES (Square Cut)	
REGULAR HAMS				Fresh or F.F.A.	Frozen
8-10	42 1/2n	42 1/2n	4-8	34 1/2n	34 1/2n
10-12	42 1/2n	42 1/2n	8-10	34 1/2a	34 1/2a
12-14	37 1/2n	37 1/2n	10-12	28	28
14-16	34 1/2n	34 1/2n	12-14	25	25
16-18	33n	33n	14-16	23	23
18-20	32 1/2n	32 1/2n	16-18	21	21
20-22	32 1/2n	32 1/2n	18-20	21	21
SKINNED HAMS				GR. AMN. BELLIES	D. S. BELLIES
Fresh or F.F.A.				Fresh or Frozen	Cured
10-12	45n	45n	18-20	17 1/2n	17 1/2n
12-14	40n	40n	20-25	17 1/2n	17 1/2n
14-16	37	37	25-30	16 1/2n	16 1/2n
16-18	35 1/2	35 1/2	30-35	15 1/2n	15 1/2n
18-20	35 1/2	35 1/2	35-40	15	15
20-22	35	35	40-50	14 1/2	14 1/2
22-24	34 1/2	34 1/2			
24-26	34 1/2	34 1/2			
26-30	34	34			
25/up, 2's in 32 1/2	32 1/2n	32 1/2n			
PICNICS				FAT BACKS	
Fresh or F.F.A.				Fresh or Frozen	Cured
4-6	25	25	6-8	9n	9n
6-8	24	24	8-10	9 1/2n	9 1/2n
8-10	21 1/2	21 1/2	10-12	9 1/2n	9 1/2n
10-12	21n	21n	12-14	9 1/2n	9 1/2n
12-14	20 1/2a	20 1/2a	14-16	11 1/2n	11 1/2n
8/up, 2's in 20 1/2	20 1/2	20 1/2	16-18	12n	12n
			18-20	12n	12n
			20-25	12n	12n
OTHER CELLAR CUTS				BARBELED PORK	
Fresh or Frozen				Clear Fat Back	Pork
Sq. jowls	13a	14n	30-40	35n	60-70
Jowl butts	10 1/2	11	40-50	35n	70-80
S. J. jowls	11n	11n	50-60	32n	80-100
					100-125

LARD FUTURES PRICES

FRIDAY, FEB. 4, 1955

Open	High	Low	Close
Mar. 12.67 1/2	12.70	12.67 1/2	12.70b
May 12.72 1/2	12.77 1/2	12.70	12.75a
July 12.85	12.90	12.82 1/2	12.87 1/2a
Sept.	12.95b
Oct.	12.80n

Sales: 2,000,000 lbs.

Open Interest at close Thurs., Feb. 3: Mar. 739, May 422, July 189, Sept. 52, and Oct. 12 lots.

MONDAY, FEB. 7, 1955

Mar.	12.70	12.70	12.70
May	12.80	12.80	12.75
July	12.87 1/2	12.87 1/2	12.87 1/2b
Sept.	12.95n
Oct.	12.80n

Sales: 360,000 lbs.

Open Interest at close Fri., Feb. 4: Mar. 736, May 423, July 203, Sept. 52, and Oct. 12 lots.

TUESDAY, FEB. 8, 1955

Mar.	12.65	12.67 1/2	12.60	12.65b
May	12.72 1/2	12.75	12.67 1/2	12.75a
July	12.87 1/2	12.87 1/2	12.80	12.85
Sept.	12.95b
Oct.	12.80	12.80	12.80	12.80b

Sales: 1,720,000 lbs.

Open Interest at close Mon., Feb. 7: Mar. 734, May 426, July 204, Sept. 52, and Oct. 12 lots.

WEDNESDAY, FEB. 9, 1955

Mar.	12.70	12.82 1/2	12.47 1/2	12.55a
May	12.77 1/2	12.82 1/2	12.60	12.62 1/2b
July	12.92 1/2	12.95	12.75	12.75
Sept.	12.87 1/2a
Oct.	12.75a

Sales: 5,440,000 lbs.

Open Interest at close Tues., Feb. 8: Mar. 733, May 429, July 207, Sept. 52, and Oct. 13 lots.

THURSDAY, FEB. 10, 1955

Mar.	12.50	12.55	12.30	12.32 1/2
May	12.62 1/2	12.65	12.40	12.42 1/2
July	12.70	12.70	12.50	12.55
Sept.	12.77 1/2	12.77 1/2	12.65	12.65b
Oct.	12.65	12.65	12.55	12.55a

Sales: 9,500,000 lbs.

Open Interest at close Wed., Feb. 9: Mar. 723, May 440, July 217, Sept. 52, and Oct. 13 lots.

HOG-CORN RATIO

The hog-corn ratio for barrows and gilts at Chicago for the week ended February 5, 1955 was 10.8, according to a report by the U.S. Department of Agriculture. The ratio compared with the 11.1 ratio reported for the preceding week and 16.6 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.523 per bu. in the week ended February 5, 1955, \$1.512 per bu. in the previous week and \$1.544 per bu. for the same period a year earlier.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	Chicago
Refined lard, 50-lb. cartons, f.o.b. Chicago	15.75
Kettle rend., tierces, f.o.b. Chicago	16.25
Leif. kettle rend., tierces, f.o.b. Chicago	16.75
Lard flakes	18.25
Neutral tierces, f.o.b. Chicago	18.25
Standard shortening*	21.50
N. & S.	21.50
Hydrogenated shortening	22.75
N. & S.	22.75

*Delivered.

WEEK'S LARD PRICES

P.S. or P.S. or Dry	Raw Leaf
Rend. Cash Rend. (Tierces) Loose	
Feb. 4, 12.75n	11.25a
Feb. 5, 12.75n	11.25n
Feb. 7, 12.75n	11.25n
Feb. 8, 12.75n	11.25n
Feb. 9, 12.50n	11.00n
Feb. 10, 12.35a	10.62 1/2a

n—nominal, a—asked, b—bid.

BY-PRODUCTS ... FATS AND OILS

BY-PRODUCTS MARKET

BLOOD

Wednesday, Feb. 9, 1955

Unground, per unit of ammonia Unit (bulk)\$7.00a

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose
Low test\$7.25
Med. test\$7.00
High test\$7.00a
Liquid stick tank cars2.75

PACKINGHOUSE FEEDS

Carlots, per ton
50% meat, bone scraps, bagged...\$ 77.50@ 82.50
50% meat, bone scraps, bulk 75.00@ 80.00
55% meat scraps, bagged 90.00
60% digester tankage, bagged .. 85.00@ 82.50
60% digester tankage, bulk 82.50@ 90.00
80% blood meal, bagged 130.00@150.00
70% steamed bone meal, bagged (spec. prep.) 80.00
60% steamed bone meal, bagged. 77.50@ 82.50

FERTILIZER MATERIALS

High grade tankage, ground, per unit ammonia 6.00
Hoof meal, per unit ammonia 6.50

DRY RENDERED TANKAGE

Low test, per unit prot.\$1.50a
Med. test, per unit prot.\$1.45a
High test, per unit prot.\$1.40@1.45a

GELATINE AND GLUE STOCKS

Per cwt.
Calf trimmings (limed) 1.35@ 1.50
Hide trimmings (green salted) ... 6.00@ 7.00
Cattle jaws, scraps, and knuckles, per ton55.00@57.50
Pig skin scraps and trimmings, per lb. 6% @ 7n

ANIMAL HAIR

Winter coll dried, per ton\$120.00@125.00
Summer coll dried, per ton\$55.00@ 60.00a
Cattle switches, per piece 4@4%
Winter processed, gray, lb. 17
Summer processed, gray, lb. 11@ 12

n—nominal. a—asked. *Quoted delivered.

TALLOWs and GREASES

Wednesday, February 9, 1955

The inedible fats market was easy late last week as consumers remained on the sidelines. This condition induced producers to lower their ideas. Consequently a moderate trade came about at reduced prices. Bleachable fancy tallow sold at 8@8½c, special tallow at 7½c, No. 1 tallow at 7¼@ 7¾c, and No. 2 tallow at 6½c, all c.a.f. Chicago. B-white grease was reported available at 7½c and the not all hog choice white grease at 8c, Chicago. A few tanks of all hog choice white grease sold at 8¾c, delivered New York.

The weakness continued into Friday, and another moderate volume changed hands and again at fractionally lower prices. Bleachable fancy tallow sold at 8c, prime tallow at 7¾c, special tallow and B-white grease at 7½c, and No. 2 tallow at 6½c, all delivered Chicago. A fair movement of bleachable fancy tallow was recorded (upwards of 15 tanks) at 9¼c, c.a.f. Laredo.

The Midwest area showed very

little change on Monday. All hog choice white grease and bleachable fancy tallow were bid at 8%@8¾c, and yellow grease at 7%@7¾c, all c.a.f. east, product considered. Sellers asked fractionally more.

Some action was recorded Tuesday in the East at fractionally higher prices; the all hog choice white grease and hard body bleachable fancy tallow traded at 8¾c, c.a.f. east. Sellers asked up to 9c on additional tanks. Yellow grease sold at 7¼c and 7¾c, c.a.f. Chicago, the latter price good packer production. Bids of 7¾c, c.a.f. east, were heard on yellow grease, but without action. A few tanks of edible tallow sold at 9¼c, Chicago basis.

At midweek, a few tanks of all hog choice white grease sold at 8¼c, c.a.f. Chicago. All hog choice white grease was available at 9c, c.a.f. New York, but bid ¼c lower. Several tanks of bleachable fancy tallow sold at 8¾c, c.a.f. east. Several tanks of No. 1 tallow traded at 7¼c, c.a.f. Chicago, steady.

TALLOWs: Wednesday's quotations: edible tallow, 9¼c; original fancy tallow, 8¼c; bleachable fancy

DARLING & COMPANY

73 Years of Successful Service

To

Slaughter Houses, Wholesale & Retail Markets and Locker Plants

- ✓ Daily Pick-ups and Prompt Removal of All Inedible Material, Including Hides and Calf Skins and Cracklings
- ✓ Greater Cleanliness In and Around Your Plant
- ✓ A Staff of Trained Men to Help You with Your Problems
- ✓ Whatever Your Problems May Be, Call DARLING & COMPANY

CHICAGO

4201 So. Ashland
Chicago 9, Illinois
Phone: YArds 7-3000

DETROIT

P.O. Box #329
MAIN POST OFFICE
Dearborn, Michigan
Phone: WArwick 8-7400

CLEVELAND

P.O. Box 2218
Brooklyn Station
Cleveland 9, Ohio
Phone: ONtario 1-9000

CINCINNATI

Lockland Station
Cincinnati 15, Ohio
Phone: VAlley 2726

BUFFALO

P.O. Box #5
Station "A"
Buffalo 6, New York
Phone: FIlmore 0455

OR CONTACT YOUR LOCAL DARLING & COMPANY REPRESENTATIVE

tallow, 8c; prime tallow, 7 $\frac{3}{4}$ c; special tallow, 7 $\frac{1}{2}$ c; No. 1 tallow, 7 $\frac{1}{4}$ c; and No. 2 tallow, 6 $\frac{1}{2}$ c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 8c; B-white grease, 7 $\frac{1}{2}$ c; yellow grease, 7 $\frac{1}{4}$ c; house grease, 6 $\frac{3}{4}$ @7c; and brown grease 6@6 $\frac{1}{4}$ c. The all hog choice white grease was quoted at 8 $\frac{7}{8}$ c, c.a.f. east.

EASTERN BY-PRODUCTS

New York, Feb. 9, 1955
Dried blood was quoted Wednesday at \$6.75 per unit of ammonia. Low test wet rendered tankage was listed at \$6.25 per unit of ammonia and dry rendered tankage was priced at \$1.40 per protein unit.

VEGETABLE OILS

Wednesday, February 9, 1955

The market on vegetable oils was very slow early in the week and only scattered trading developed.

Soybean oil for February shipment sold at 12 $\frac{1}{4}$ c and reportedly on a resale at 12 $\frac{1}{2}$ c. March shipment cashed at 12 $\frac{1}{2}$ c, with additional buying inquiry at that level unfilled.

Cottonseed oil sold in the Valley at 12 $\frac{1}{2}$ c, but later bids at that level failed to move offerings priced at 13c. The market in the Southeast was nominal at 13 $\frac{1}{2}$ c. In Texas, 12 $\frac{1}{2}$ c was paid and bid at common points and 12 $\frac{1}{2}$ c was bid at Lubbock.

Corn oil traded steady at 13 $\frac{1}{2}$ c. Peanut oil was nominal at 18 $\frac{1}{4}$ c as was coconut oil at 12 $\frac{1}{2}$ c.

Soybean oil was unchanged Tues-

day in regard to both volume of trading and prices. Speculators and refiners were in the market. February shipment sold at 12 $\frac{1}{4}$ c, March shipment at 12 $\frac{1}{2}$ c, with additional buying interest for both positions at the same prices. First-half April shipment was reportedly bid at 12c, without trade.

The cottonseed oil market gained strength, with trading in the Valley at 13c at regular points. No sales were confirmed in Texas, but buyers sought supplies at 12 $\frac{1}{2}$ c at common points and bid 12 $\frac{1}{2}$ c at Lubbock. Offerings were priced $\frac{1}{8}$ c over bid levels. The market in the Southeast continued nominal at 13 $\frac{1}{2}$ c.

No sales of corn oil were uncovered, with the market nominally quoted at 13 $\frac{1}{2}$ c. Peanut and coconut oil were both nominal at 18 $\frac{1}{4}$ c and 12 $\frac{1}{2}$ c, respectively.

On Wednesday, soybean oil for February shipment cashed at 12 $\frac{1}{2}$ c, March shipment at 12 $\frac{1}{4}$ c and April shipment reportedly also cashed at 12 $\frac{1}{4}$ c. Although there were refiners in the market, dealer purchase was mainly responsible for the fair volume of soybean oil sales.

Activity improved in the cottonseed oil market at steady to higher prices. In the Valley, trading of February through April shipments was accomplished at 13c. There was no change in the market in the Southeast. In Texas, 12 $\frac{1}{4}$ c was paid, Waco basis, and 12 $\frac{1}{2}$ c was bid at common points. Lubbock cottonseed oil sold at 12 $\frac{1}{2}$ c, but later offerings were priced at 12 $\frac{1}{4}$ c, without action.

There was a good trade of corn oil at 13 $\frac{1}{2}$ c through April shipment.

The peanut oil market was featureless and unchanged price-wise. Coconut oil was offered at 12 $\frac{1}{2}$ c, but buying interest was $\frac{1}{8}$ c under that level.

CORN OIL: Advanced $\frac{1}{4}$ c over last midweek's bid. Good volume traded Wednesday at 13 $\frac{1}{2}$ c.

SOYBEAN OIL: Market stronger at midweek, with sales made at 12 $\frac{1}{2}$ c.

PEANUT OIL: Nominal during the week at 18 $\frac{1}{4}$ c.

COCONUT OIL: Midweek interest at 12 $\frac{1}{2}$ c fails to stimulate activity.

COTTONSEED OIL: Sold higher in Valley and Texas, but market in Southeast generally unchanged.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, FEB. 4, 1955

	Open	High	Low	Close	Prev. Close
Mar.	15.14b	15.24	15.14b
May	15.21b	15.31	15.21
July	15.15b	15.25	15.15b
Sept.	14.90b	15.05	14.90b
Oct.	14.85b	14.97	14.80
Dec.	14.85b	14.95	14.86b
Jan.	14.75b	14.75	14.75b

Sales: 96 lots.

MONDAY, FEB. 7, 1955

	Open	High	Low	Close	Prev. Close
Mar.	15.22b	15.21	15.18	15.17b	15.24
May	15.28b	15.26	15.25	15.26	15.31
July	15.22b	15.23	15.22	15.17b	15.25
Sept.	15.06b	15.02	15.00	15.00	15.05
Oct.	14.90b	14.90b	14.97
Dec.	14.90b	14.90b	14.95
Jan.	14.80b	14.75b	14.75

Sales: 18 lots.

TUESDAY, FEB. 8, 1955

	Open	High	Low	Close	Prev. Close
Mar.	15.10b	15.25	15.20	15.25b	15.17b
May	15.20b	15.30	15.26	15.32b	15.26
July	15.17b	15.27	15.24	15.27b	15.17b
Sept.	14.96b	15.02	15.02	15.06b	15.00
Oct.	14.82b	14.98b	14.90b
Dec.	14.82b	14.98b	14.90b
Jan.	14.70b	14.90b	14.95

Sales: 49 lots.

WEDNESDAY, FEB. 9, 1955

	Open	High	Low	Close	Prev. Close
Mar.	15.28	15.35	15.28	15.35	15.25b
May	15.40	15.46	15.40	15.44	15.32b
July	15.35	15.43	15.35	15.42b	15.27b
Sept.	15.10b	15.22	15.15	15.23b	15.06b
Oct.	15.00b	15.10b	14.98b
Dec.	15.00b	15.11b	14.98b
Jan.	14.90b	15.00b	14.75b

Sales: 115 lots.

TOTAL 1954 MEAT SCRAPS OUTPUT SETS ALL-TIME RECORD, TANKAGE DOWN

Production of 407,999 tons of meat scraps and 124,540 tons of feeding tankage was reported for the last six months of 1954, according to reports made by producers to the Agriculture Marketing Service. Production of meat scraps was 3 per cent smaller than during the corresponding period of 1953, but production of tankage was 7 per cent larger. Total meat scraps output for the year was a record 812,048 tons.

Tankage production for the year totaled 228,458 tons, which was slightly below the 1953 record of 228,992 tons, but 9 per cent above the five-year average.

The production data shown in this report are based on enumerations of reports covering about 98 per cent of the nation's operating capacity for meat scraps and tankage. Reported data, by months, for the past four years are shown as follows:

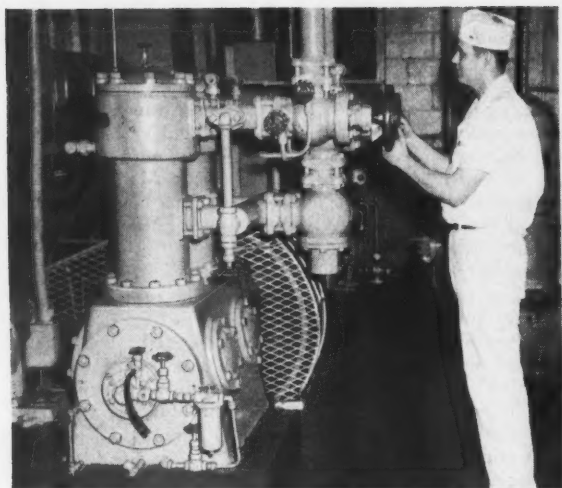
MEAT SCRAPS (OR MEAT MEAL)					TANKAGE ¹ (DIGESTOR OR FEEDING)				
Month	1951 Tons	1952 Tons	1953 Tons	1954 Tons	1951 Tons	1952 Tons	1953 Tons	1954 Tons	
January	56,436	62,138	62,416	68,789	21,791	21,036	21,487	21,769	
February	48,645	54,447	55,090	64,033	15,547	16,698	19,612	21,669	
March	49,787	51,790	59,986	68,772	17,319	16,197	21,203	21,790	
April	46,644	54,791	68,719	64,135	14,391	13,965	17,553	21,631	
May	51,605	55,927	66,362	65,735	14,617	15,717	18,615	21,644	
June	49,991	55,977	66,034	68,001	14,530	17,539	21,830	21,830	
Totals	303,108	335,070	374,017	404,049	101,195	100,288	113,029	103,918	
July	50,709	54,660	70,015	66,960	14,958	16,210	18,522	18,624	
August	59,179	59,903	68,841	65,264	15,006	19,243	19,194	21,476	
September	53,326	59,854	68,408	68,394	17,405	16,935	18,177	19,608	
October	58,937	66,392	73,733	67,831	17,703	19,155	18,745	20,054	
November	60,334	59,029	67,795	69,337	19,894	19,423	21,340	22,868	
December	55,619	58,749	70,506	69,213	19,136	19,371	19,985	22,110	
Totals	338,104	358,587	419,318	407,999	107,194	110,337	115,963	124,540	
12 Months	641,212	693,637	793,335	812,048	208,389	210,625	228,992	228,458	

¹Does not include tankage produced for fertilizer.

²Revised.

MEAT SCRAPS AND TANKAGE: U. S. Annual Production (Tons) 1945-50

	1945	1946	1947	1948	1949	1950
Meat scraps	536,898	514,273	543,399	568,627	577,684	606,053
Tankage	180,013	152,153	179,404	185,391	196,902	202,229



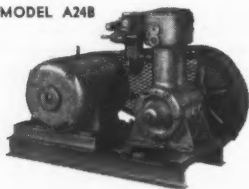
MODEL D40B

Boost Plant Efficiency WITH **HOWE** AMMONIA BOOSTER COMPRESSORS

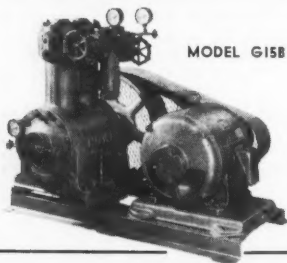
Add Howe Ammonia Booster Compressor to your present plant to efficiently handle your quick freezer or freezer storage load. Howe Boosters mean lower first cost and lower operating costs. *It sure pays to Know Howe!*

A size and type for every application.

MODEL A24B



MODEL G15B



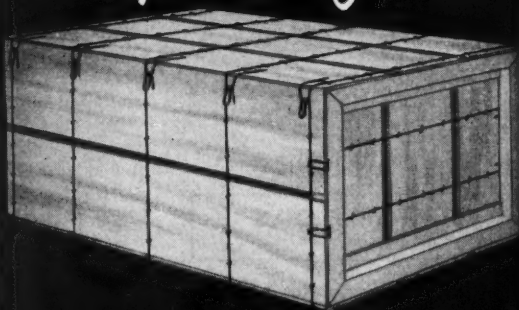
Write for
Literature

HOWE ICE MACHINE CO.

Distributors in Principal Cities • Cable Address: HIMCO, Chicago
2823 MONTROSE AVE. • CHICAGO 12, ILLINOIS

SINCE 1912, manufacturers of ammonia compressors, condensers, coolers, fin coils, locker freezing units, air conditioning (cooling) equipment. Immediate delivery!

here's 5-point *Proof*



...that General All-Bounds meet your meat packing problems

1. They are easy to pack and unpack
2. Meats get faster refrigeration
3. Over-pack 5% to 10% more products
4. All-Bounds are easy to palletize and have high stacking strength
5. Cleated ends provide sure grip, and they are easy to handle

SEND FOR FREE BOOKLET

Write today for your copy of "The General Box". It's full of facts on the better packing of many products.

FACTORIES: Cincinnati; Denville, N. J.; Detroit, East St. Louis, Kansas City, Louisville, Milwaukee; Prescott, Ark.; Sheboygan; Winchendon, Mass. General Box Company of Mississippi, Meridian, Miss. Continental Box Company, Inc., Houston.

General Box

GENERAL OFFICES: 1817 MINER STREET, DES PLAINES, ILLINOIS



Some
advanc
quiet a
steady
Kipski
ke

PAC
week,
on Me
selecti
week,
ing in
and p
13c, h
ex-ligh
steers
Texas
11c an
native
cows a
at 12 1/2
at 8 1/2
On
marke
which
in the
steers
at 9 1/2
and 1
and 1
9 1/2c.

Hic
Tuesd
steers
Light
sold a
bid at
trades
at 11
rivers
11c a
steers
brand
SM
TRY
prices
advan

HIDES AND SKINS

Some selections of hides trade at advanced levels—Market generally quiet at midweek—Small packer hides steady to strong, but demand slow—Kipskins trade higher—Sheepskin market quiet, but market firm.

CHICAGO

PACKER HIDES: Unlike early last week, a fair volume of hides traded on Monday of this week, with some selections advancing $\frac{1}{2}$ c. Late last week, packers finally confirmed trading in respect to selections involved and price. Light native steers sold at 13c, heavy natives at $10\frac{1}{2}$ c and 11c, ex-light natives at $16\frac{1}{2}$ c, butt-branded steers at 9 $\frac{1}{2}$ c, Colorados steady, heavy Texas steers at 9 $\frac{1}{2}$ c, light Texas at 11c and ex-light Texas at $14\frac{1}{2}$ c, heavy native cows at 10c and $10\frac{1}{2}$ c, branded cows at 9c and 9 $\frac{1}{2}$ c, light native cows at $12\frac{1}{2}$ c and 13c, northern native bulls at $8\frac{1}{2}$ c and rivers at 8c.

On Monday, the New York futures market advanced 13 to 19 points, which helped account for the gains in the spot hide market. Colorado steers sold at 9c, heavy Texas steers at 9 $\frac{1}{2}$ c, heavy native cows at $10\frac{1}{2}$ c and 11c, and branded cows at 9 $\frac{1}{2}$ c and 10c. Butt-branded steers brought 9 $\frac{1}{2}$ c. Volume was about 40,000 pieces.

Hides continued to trade steady on Tuesday, except northern light native steers which sold $\frac{1}{2}$ c higher at $13\frac{1}{2}$ c. Light native cows of river production sold at 13c, with northern production bid at $12\frac{1}{2}$ c, but unsold. Other steady trades included heavy native steers at 11c for northern and $10\frac{1}{2}$ c for rivers, northern heavy native cows at 11c and rivers at $10\frac{1}{2}$ c, butt-branded steers at 9 $\frac{1}{2}$ c, Colorados at 9c and branded cows at 9c and 9 $\frac{1}{2}$ c.

SMALL PACKER AND COUNTRY HIDES: The small packer hide prices were apparently spurred by the advance in the big packer hide mar-

ket, but demand was generally slow. The 50-lb. average were quoted in the Midwest at 11c to $11\frac{1}{2}$ c for good hides. Some 52@54-lb. average sold at 11c. Although it was thought bids on the 60-lb. average were slow to come out at 9 $\frac{1}{2}$ c. Some 30@60-lb. average sold out of the Southwest at $12\frac{1}{2}$ c, with better lots reported sold 1c to 2c over that figure. In the country hide market, mixed lots sold at 7 $\frac{1}{2}$ c, flat, f.o.b., while locker butchers were nominal at 8@8 $\frac{1}{2}$ c.

CALFSKINS AND KIPSKINS:

There was no trading of calfskins up to Wednesday, last week. River kip and overweights were offered at 25c and 24c, respectively. This week, kip and overweights sold at 24 $\frac{1}{2}$ c and 23 $\frac{1}{2}$ c.

SHEEPSKINS: Although no sales of shearlings or fall clips were reported, the market for both was considered steady to strong due to short supply. Last week, there was additional trading of No. 1 shearlings at 2.40 and 2.90 was paid for fall clips. The No. 2 and No. 3 shearlings were nominally quoted at 1.25, and .50. Dry pelts improved on an offering basis of 27@28c. Earlier sales were heard at 26 $\frac{1}{2}$ c. Pickled skins were nominal at 7.00 on lambs and 8.00 on sheep. Eastern sales of sheep were heard at 8.50.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Feb. 5, 1955, totaled 4,489,000 lbs.; previous week, 4,968,000 lbs.; same week, 1954, 4,818,000 lbs.; 1955 to date, 24,391,000 lbs.; same period, 1954, 25,374,000 lbs.

Shipments for week ended Feb. 5, 1955 totaled 3,527,000 lbs.; previous week, 3,125,000 lbs.; corresponding week, 1954, 4,659,000 lbs.; 1955 to date, 16,212,000 lbs.; same period, 1954, 22,242,000 lbs.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
Week ended	Previous	Week	Cor. Week
Feb. 9, 1955			1954
Hvy. Nat. steers	10 $\frac{1}{2}$ @11n	12	@12 $\frac{1}{2}$ n 11 @14
lt. Nat. steers	13	@13 $\frac{1}{2}$ n	13
Hvy. Tex. steers	11n	10 $\frac{1}{2}$ n	9
Ex. lgt. Tex. steers	14 $\frac{1}{2}$ n	15n	13 $\frac{1}{2}$ n
Butt brand. steers	9 $\frac{1}{2}$ n	10 $\frac{1}{2}$ n	9
Col. steers	9n	8 $\frac{1}{2}$ n	8 $\frac{1}{2}$ n
Brnd. cows	9 $\frac{1}{2}$ @10n	9	@ 9 $\frac{1}{2}$ n 10 $\frac{1}{2}$ @11
Hvy. Nat. cows	10 $\frac{1}{2}$ @11n	9 $\frac{1}{2}$ @10 $\frac{1}{2}$ n	11 @12
lt. Nat. cows	12 $\frac{1}{2}$ @13n	12 $\frac{1}{2}$ @13n	14 @14 $\frac{1}{2}$
Nat. bulls	8 $\frac{1}{2}$ n	8 $\frac{1}{2}$ n	10n
Brnd. bulls	7 @ 7 $\frac{1}{2}$ n	7 $\frac{1}{2}$ n	9n
Calfskins, und. 15 lbs.	10/15	37 $\frac{1}{2}$ n	40n
10/down	42 $\frac{1}{2}$ n	42 $\frac{1}{2}$ n	42 $\frac{1}{2}$ n
Kips, Nor. nat., 15/25	24 @25n	23 $\frac{1}{2}$ @24 $\frac{1}{2}$ n	28n
Kips, Nor. Brnd., 15/25	21 $\frac{1}{2}$ @22 $\frac{1}{2}$ n	20 $\frac{1}{2}$ @21 $\frac{1}{2}$ n	25 $\frac{1}{2}$ n

SMALL PACKER HIDES

STEERS AND COWS:

60 lbs. and over	9 $\frac{1}{2}$ @10n	9	@ 9 $\frac{1}{2}$ n 9 @ 9 $\frac{1}{2}$ n
50 lbs.	11 @11 $\frac{1}{2}$ n	10 $\frac{1}{2}$ @11n	11 @11 $\frac{1}{2}$ n

SMALL PACKER SKINS

Calfskins, und. 15 lbs.	23@24n	23@24n	25n
Kips, 15/30	17@18n	17@18n	15@17n

SHEEPSKINS

Packer shearlings, No. 1	2.40n	2.40	1.40n
Dry Pelts	26 $\frac{1}{2}$ n	26@26 $\frac{1}{2}$ n	24n
Horsehides, Untrmd.	7.75@8.00	7.50@7.75	10.00@10.50n

N. Y. HIDE FUTURES

FRIDAY, FEB. 4, 1955			
	Open	High	Low
Apr.	13.05	13.30	13.05
July	13.72-70	13.90	13.65
Oct.	14.12b	14.58	14.58
Jan.	14.55b	14.64	14.64
Apr.	15.00b	15.25b-34n
July	15.45b	15.65b-80n

Sales: 45 lots.

MONDAY, FEB. 7, 1955			
Apr.	13.40-43	13.64	13.35
July	14.00	14.25	14.00
Oct.	13.72-70	13.90	13.65
Jan.	15.05b	15.10	15.00
Apr.	15.50b	15.61	15.61
July	15.80b	15.84b

Sales: 150 lots.

TUESDAY, FEB. 8, 1955			
Apr.	13.53b	13.59	13.22
July	14.16b	14.20	13.80
Oct.	14.61-65	14.66	14.35
Jan.	15.05b	14.20-35
Apr.	15.50b	15.14-30
July	15.88b	15.54b

Sales: 49 lots.

WEDNESDAY, FEB. 9, 1955			
Apr.	13.15b	13.45	13.40
July	13.80b	14.05	13.87
Oct.	14.30b	14.40	14.40
Jan.	14.70b	14.75b-88a
Apr.	15.15b	15.18b-35a
July	15.55b	15.60b-75a

Sales: 20 lots.

THURSDAY, FEB. 10, 1955			
Apr.	13.30b	13.45	13.33
July	13.90	14.05	13.90
Oct.	14.35b	14.42	14.42
Jan.	14.75b	14.87b-97a
Apr.	15.15b	15.32b-40a
July	15.60b	15.74b

Sales: 73 lots.

OLD PLANTATION SEASONINGS

LEGG

A. C.

PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

PHILADELPHIA FRESH MEATS

Tuesday, February 8, 1955
WESTERN DRESSED

BEEF (STEER):

Choice, 500/700	43.50@46.50
Choice, 700/900	42.00@45.50
Good, 500/700	37.00@40.50

COW:

Commercial, all wts.	27.00@29.50
Utility, all wts.	24.50@26.50

VEAL (SKIN OFF):

Choice, 80/110	46.00@50.00
Choice, 110/150	46.00@50.00
Good, 50/80	34.00@38.00
Good, 80/110	38.00@44.00
Good, 110/150	38.00@44.00
Commercial, all wts.	28.00@34.00
Utility, all wts.	25.00@28.00

LAMB:

Prime, 30/50	44.00@48.00
Prime, 50/60	40.00@44.00
Choice, 30/50	44.00@48.00
Choice, 50/60	40.00@44.00
Good, all wts.	40.00@44.00
Utility, all wts.	35.00@40.00

MUTTON (BWE):

Choice, 70/down	16.00@18.00
Good, 70/down	15.00@17.00

PORK CUTS—CHOICE LOINS:

(Bladeless included) 8/12	40.00@42.00
(Bladeless included) 12/16	38.00@40.00
Butts, Boston style, 4/8	34.00@36.00
SPARERIBS, 3 lbs. down	34.00@36.00

LOCALLY DRESSED

STEER BEEF (lb.):	Prime	Choice	Good
Hindqtrs., 600/800	61@65	52@56	45@50
Hindqtrs., 800/900	60@62	50@53	44@48
Round, no flank	51@55	50@54	46@50
Hip rd., with flank	51@54	48@52	44@47
Full loin, untrim.	65@70	54@58	46@50
Short loin untrim.	86@96	64@68	56@58
Ribs (7 bone)	74@80	56@60	46@52
Arm chucks	39@42	37@40	33@35
Briskets	34@36	34@36	34@36
Short plates	15@17	15@17	15@17

Pork loins 8/12.45@48	Sk. hams 10/12.51@53
Pork loins 12/16.44@47	Sk. hams 12/14.49@52
Spareribs, 3/dn.40@43	Bos. butts, 4/8.38@41

H. L. SPARKS & CO.

LIVESTOCK BUYERS

One Hog or a Train Load

at stockyards in

NATIONAL STOCK YARDS, ILL.

PEORIA, ILL.

BUSHNELL, ILL.

SPRINGFIELD, ILL.

All our country points operate under
Midwest Order Buyers.

Orders placed only through

NATIONAL STOCK YARDS, ILL.

Phones { UPTon 5-1860
BRIdge 1-8394
UPTon 3-4016

Week's Closing Markets

PARITY PRICES COMPARED

Parity prices for livestock, feed and wool provided by the AAA of 1938 and amended in 1948 and 1949, effective on the following dates compared, as reported by the USDA.

Commodity and unit	Base price ¹	Effective parity prices	Jan. 15 1955	Dec. 15 1954	Jan. 15 1953
Hogs (cwt.)	7.55	\$21.40	\$20.50	\$20.70	
Beef cattle (cwt.)	7.55	21.40	20.90	21.20	
Calves (cwt.)	8.28	23.40	23.10	23.30	
Lambs (cwt.)	8.28	23.40	22.80	23.00	
Wool (lb.)	2.442	1.82	1.80	1.80	
Corn (bu.)	.305	.863	.868	.877	
Barley (bu.)	.475	1.34	1.35	1.36	
Cottonseed (ton)	25.20	71.30	71.10	71.90	

¹Adjusted base period price 1910-14 derived from 120-month average Jan. 1945-Dec. 1954 unless otherwise noted. ²Sufficient data not available. ³60-month average, Aug. 1909-July 1914.

THURSDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$17.85; average, \$16.15. Provision prices were quoted as follows: Under 12 pork loins, 39; 10/14 green skinned hams, 39@43; Boston butts, 30½; 16/down pork shoulders, 27 nom.; 3/down spareribs, 32@32½; 8/12 fat backs, 9@9¾; regular pork trimmings, 14 nom.; 18/20 DS bellies, 20 nom.; 4/6 green picnics, 24½; and 8/up green picnics, 20½@20¾.

P.S. loose lard was quoted at 10.62½ asked and P.S. cash lard in tierces or drums at 12.35 asked.

Cottonseed Oil

Closing cottonseed oil futures in New York were quoted as follows: Mar. 15.27b-31a; May 15.35; July 15.33b-34a; Sept. 15.14b-17a; Oct. 15.01b-04a; Dec. 15.00b-04a; and Jan. 14.90 nom.

Sales: 54 lots.

USDA Asks for Offers to Process Cottonseed Oil

The U. S. Department of Agriculture has asked for offers to process approximately 2,779,900 lbs. of salad oil from CCC-owned cottonseed oil for donation to needy persons abroad through U. S. private welfare organizations.

Offers on form OPO-7/55 must be received by USDA not later than 5 p.m. (EST) February 16 for acceptance by midnight February 18. Of the quantity required, 2,529,900 lbs. are to be packed in one-gal. cans and 250,000 lbs. in five-gal. cans. Cans must be packed in new export cases. Delivery is desired during March, 1955.

Offer forms and announcement may be obtained from the Oils and Peanut Division, Commodity Stabilization Service, U. S. Department of Agriculture, Washington, D. C.

VEGETABLE OILS

Wednesday, Feb. 9, 1955

Crude cottonseed oil, carlots, f.o.b.	
Valley	13pd
Southeast	13½n
Texas	12¾@12¾pd
Corn oil in tanks, f.o.b. mills	13½pd
Peanut oil, f.o.b. mills	18½n
Soybean oil, f.o.b. mills	12¾pd
Coconut oil, f.o.b. Pacific Coast	12¾b
Cottonseed foots:	
Midwest and West Coast	2¾
East	2¾

OLEOMARGARINE

Wednesday, Feb. 9, 1955

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	26
Water churned pastry	25

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	Lb.
Extra oleo oil (drums)	15¼@15¾

pd—paid, n—nominal, b—bid, a—asked.

PORK • BEEF • LAMB • VEAL

CANNED MEATS

COMMERCIAL SHORTENINGS

NATURAL CASINGS • DRY

SAUSAGE • LARD FLAKES

THE RATH PACKING CO., WATERLOO, IOWA

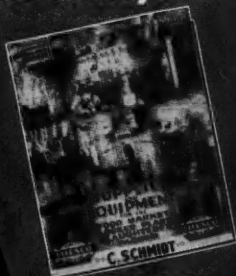


Rath
BLACK HAWK
MEATS
FROM THE LAND O' CORN

EVERYTHING YOU NEED...

machinery,
equipment,
tools & supplies,
... excellent
service and
delivery

*This Catalog
Saves You
Time, Trouble
and Money...*



2023
items
write for
free copy

COMPLETE RENDERING OUTFITS

We will help you plan an efficient rendering plant. See Catalog page 45.

SMOKING EQUIPMENT

See Catalog for 5 pages of equipment and supplies.

GERM KILLING EQUIPMENT

For control of air-borne bacteria and other microorganisms. See Catalog page 63.

TINNED LARD CANS

We have some good buys. Write for prices.

COLD STORAGE & FREEZER DOORS

See Catalog pages 26-27.

DIAL SCALDING AND RECORDING THERMOMETERS

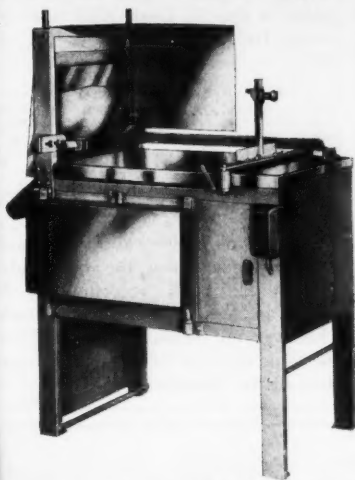
For good values, see Catalog page 8.

Send for Free copy of
Catalog No. 954.

85th

Anniversary

THE C. SCHMIDT CO., 1712 JOHN ST. CINCINNATI 14, OHIO

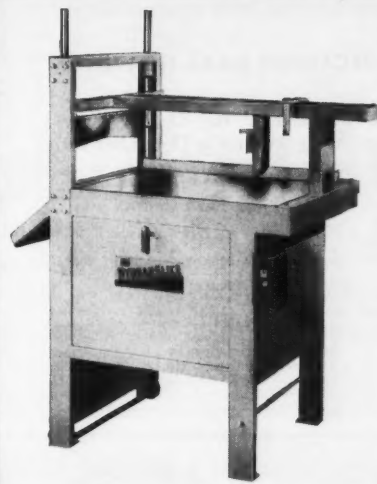


R/F Type Hydraulicer

Automatic ram feed with positive ratchet rack hold-down and fold down loading table.

SLICE FROZEN MEAT WITHOUT THAWING...

Eliminate double handling, do away with cluttered floors, improve end product quality by reducing shrinkage, off color and off taste. Slice frozen meat without the need to temper or thaw with the
**SAFE, POWERFUL,
SANITARY
HYDRAUSLICER.**



Standard Type Hydraulicer

With hand operated ram feed.
(Guards available)

HYDRAUSLICE
FROZEN MEAT SLICER

REG. U. S. PAT. OFF.



GENERAL MACHINERY CORPORATION
SHEBOYGAN, WISCONSIN

LIVESTOCK MARKETS...Weekly Review

Jowl Abscesses In Swine Result In Serious Losses

Cervical "jowl" abscesses of swine is a disease of growing concern to swine producers, veterinarians and meat processors.

A spot check by Livestock Conservation, Inc. with a number of packing plants throughout the country shows condemnation of heads to be running as high as seven per cent of the total hogs slaughtered in some midwest plants.

A typical case reported to LCI was a drove of 111 hogs from one hog belt farm in which 80 of the heads were condemned on post mortem because of abscesses. The losses of these 80 heads would approximate \$120. In the same process much trimming is required in the neck area, adding to the cost of slaughtering.

Dr. J. R. Collier of Iowa State college, who has conducted some of the leading research in swine jowl abscesses, stated that eradication of the disease from problem herds is difficult. Such measures as depopulating the hogs, disinfecting of quarters and introduction of new breeding stock have not been very successful.

DECEMBER MEAT GRADING

Meats and meat products graded and certified by the U. S. Department of Agriculture in December with comparisons ("000" omitted):

	Dec. 1954	Nov. 1954	Dec. 1953
Beef	472,885	443,438	536,143
Veal and calf	25,422	30,127	23,434
Lamb, yearling and mutton	21,698	21,314	22,175
Totals	520,005	494,879	581,752
All other meats and lard	17,531	13,641	99,654
Grand totals	537,536	508,520	681,406

Year 1954: Beef, 5,708,286; V. & C., 337,151; L. Y. & M., 250,129; Other, 310,122. Year 1953: Beef, 6,529,103; V. & C., 380,137; L. Y. & M., 245,133; Other, 475,694.

Packer Cattle, Lamb Costs Up In Dec.; Hogs Below 1953

Packers operating under federal inspection during December bought cattle and lambs at prices higher than those paid in the corresponding month of 1953.

Average cost of cattle in December at \$17.03, was 105 per cent of 1953, calves at \$14.74 cost 4 per cent less than in 1953; hogs at \$17.15 had 72 per cent of the 1953 value and sheep and lambs averaging \$18.17 cost 1 per cent more than a year before.

The 1,582,719 cattle, 638,732 calves, 6,119,109 hogs and 1,167,110 sheep and lambs slaughtered under federal inspection in December had dressed yields of:

	Dec., 1954 lbs.	Dec., 1953 lbs.
Beef	888,570	864,659
Veal	73,669	75,134
Pork (cureless wt.)	1,153,238	954,712
Lamb and mutton	54,704	57,079
Totals	2,120,182	1,951,584
Pork, excl. lard	843,809	710,666
Lard production	225,859	178,155
Rendered pork fat	10,732	9,335

Average live weights of livestock butchered in Dec. were as follows:

	Dec., 1954 lbs.	Dec., 1953 lbs.
All cattle	980.7	974.2
Steers ¹	1,013.6	1,006.9
Heifers ¹	861.5	847.6
Cows ¹	987.5	973.2
Calves	211.7	218.8
Hogs	244.5	240.0
Sheep and lambs	98.2	97.8

Dressed yields per 100 lbs. live weight for the two months were as follows:

	Dec., 1954 Per An ¹	Dec., 1953 Per An ¹
Cattle	54.3	53.9
Calves	35.9	34.9
Hogs ²	77.2	76.7
Sheep and lambs	47.9	47.7
Lard per 100 lbs.	15.1	14.3
Lard per animal	37.0	34.4

Average dressed weights of livestock compared as follows:

	Dec., 1954 lbs.	Dec., 1953 lbs.
Cattle	532.5	525.1
Calves	118.4	119.5
Hogs	188.8	184.1
Sheep and lambs	47.0	46.7

¹Included in cattle.

²Subtract 7.0 to get packer style averages.

Livestock Conservation Meeting Set for Feb. 24

Reduction of preventable livestock losses, totaling over \$2,000,000,000 a year will be the subject of the annual meeting of Livestock Conservation, Inc., which will be held at the Saddle and Sirloin Club, Chicago Union Stock Yards, Thursday, February 24, 1955, it was announced by Dr. J. R. Pickard, general manager.

"This tremendous toll of the livestock industry is levied in three general areas—diseases, parasites and mishandling on the farm, in marketing and in processing. Of these three, parasites, both external and internal, are the largest, contributing about half of the total loss, which is about 5 per cent of the total value of livestock production in the United States," Pickard said.

The program will feature the research, education and organization necessary to build an effective livestock conservation program to reduce these preventable losses.

ST. LOUIS HOGS IN JAN.

Hog receipts, weights and range of prices at the St. Louis NSY were reported by H. L. Sparks & Co., as follows:

	1955 January	1954
Hogs received	216,021	153,686
Highest top price	\$18.75	\$27.50
Lowest top price	18.00	24.75
Average price	17.45	25.22
Average weight, lbs.	227	243

LIVESTOCK CAR LOADINGS

A total of 8,509 cars was loaded with livestock during the week ended January 22, 1955, according to the American Association of Railroads. This was an increase of 1,035 over the same week of 1954, but 469 fewer than in the like period of 1953.



Carlots **Barrel Lots**

DRESSED BEEF
BONELESS MEATS AND CUTS
OFFAL • CASINGS

SUPERIOR PACKING CO.
CHICAGO **ST. PAUL**



No One (Else)
Gives So Much (Service)
For So Little (Cost)

BLOOMINGTON, ILL. CHATTANOOGA, TENN. CINCINNATI, OHIO DAYTON, OHIO DETROIT, MICH. FLORENCE, S.C. FT. WAYNE, IND. FULTON, KY. INDIANAPOLIS, IND. JACKSON, MISS. JONESBORO, ARK.	LAFAYETTE, IND. LOUISVILLE, KY. MEMPHIS, TENN. MONTGOMERY, ALA. NASHVILLE, TENN.	OMAHA, NEBR. PAYNE, OHIO SIoux CITY, IOWA SIoux FALLS, S.D. VALPARAISO, IND.
---	---	---

SERVICE

KENNETT-MURRAY

LIVESTOCK BUYING

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, February 5, 1955, as reported to The National Provisioner:

CHICAGO

Armour, 7,671 hogs; Wilson, 5,460 hogs; Agar, 13,519 hogs; Shippers, 13,041 hogs; and Others, 16,480 hogs.
Totals: 22,890 cattle; 1,180 calves; 56,171 hogs; and 8,364 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,419	604	1,846	823
Swift	2,411	610	1,896	724
Wilson	1,490	...	1,942	...
Butchers	5,535	...	706	...
Others	1,017	...	751	...
Totals	13,311	1,218	7,241	1,547

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	6,785	8,115	4,852	...
Quahy	3,771	8,540	2,901	...
Swift	5,001	6,319	4,416	...
Wilson	3,600	7,227	3,242	...
Am. Stores	799
Cornhusker	814
O'Neill	397
Neb. Beef	422
Eagle	52
Gr. Omaha	564
Hoffman	98
Bothschild	1,143
Roth	1,296
Kingman	1,114
Merchants	73
Midwest	75
Omaha	483
Union	697
Others	...	11,530
Totals	27,184	41,731	15,111	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,144	450	9,354	1,367
Swift	2,707	1,060	11,670	1,302
Hunter	984	...	2,699	...
Hell	2,373	...
Krey	485	...
Laurel
Luer
Totals	5,835	1,510	26,581	2,669

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,352	222	8,547	4,787
Armour	2,906	295	7,931	2,338
Others	5,178	200	4,264	...
Totals	11,436	717	20,742	7,125

*Do not include 15 cattle, 21 calves, 6,256 hogs and 7,660 sheep direct to packers.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,602	...	15,693	4,260
Sioux City
Dr. Bf.	1,045
Swift	8,715	...	6,504	3,846
Others	7,19,132	1,776
Butchers	401	...	2	...
Totals	16,518	9	41,829	9,882

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,354	425	1,061	...
Kansas	455
Dunn	83
Dold	154
Sunflower	53	...	548	...
Pioneer	105
Excel	437
Armour	883
Swift	847
Others	1,341	...	217	309
Totals	3,982	425	1,826	2,039

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,737	129	1,037	497
Wilson	1,685	136	697	413
Others	2,254	428	1,062	104
Totals	5,676	693	2,796	1,204

*Do not include 1,196 cattle and 8,506 hogs direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	113	...	85	...
Cudahy
Swift	77
Wilson	112
United	844	13	276	...
Atlas	720
Ideal	650
Gr. West	639
Com'l	540
Survall	430
Others	2,982	437	1,030	...
Totals	7,107	450	1,391	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,314	54	3,823	11,852
Swift	1,251	72	2,857	7,781
Cudahy	901	123	2,392	464
Wilson	333
Others	5,621	221	2,152	231
Totals	9,920	470	11,224	20,328

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	275
Kahn's
Meyer
Schlachter	182	36
Northside
Others	3,712	1,073	12,361	249
Totals	3,894	1,109	12,361	524

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,781	4,396	20,242	3,819
Bartusch	956
Rifkin	894	38
Superior	1,432
Swift	5,953	3,118	28,573	2,087
Others	2,497	3,965	10,570	4,651
Totals	17,513	11,517	59,385	10,557

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,451	565	989	4,216
Swift	1,184	962	633	3,876
Bl. Bon.	272	8	192	...
City	488	...	73	...
Rosenthal	196	1
Totals	3,591	1,536	1,887	8,092

TOTAL PACKER PURCHASES

Week end Prev. Same Wk.
Feb. 5 Week 1954
Cattle 148,857 163,893 145,653
Hogs 284,865 308,225 226,489
Sheep 87,442 78,715 79,009

CORN BELT DIRECT TRADING

Des Moines, Feb. 9 - Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

Hogs, good to choice:
160-180 lbs. \$14.25@16.15
180-240 lbs. 16.00@17.00
240-300 lbs. 14.65@16.75
300-400 lbs. 14.05@15.55

Sows:
270-360 lbs. 14.40@15.00
400-500 lbs. 12.15@13.80

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This Week estimated	Last Week actual
Feb. 3	64,000	63,000
Feb. 4	45,000	74,000
Feb. 5	32,000	43,000
Feb. 7	87,000	62,500
Feb. 8	62,000	43,000
Feb. 9	50,000	53,000

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Feb. 9, were as follows:

CATTLE:
Steers, ch. & pr. ... None rec.
Steers, gd. & ch. ... 23.50@25.50
Steers, com'l & gd. ... 16.00@23.25
Heifers, com'l & gd. ... 15.00@22.50
Heifers, utility ... 13.00@18.00
Cows, util. & com'l. ... 11.50@14.00
Cows, can. & cut. ... 7.00@9.50
Bulls, util. & com'l. ... 14.00@16.00

VEALERS:
Choice & prime ... \$30.00@33.00
Good & choice ... 22.00@30.00
Com'l & good ... 17.00@22.00
Culls ... 6.00@7.00

HOGS:
Choice, 160/240 ... \$18.00@18.50
Sows, 400/down ... 15.50 only

LAMBS:
Good & choice ... None rec.

The ham that's
already baked

... for full, mellow
flavor and aroma!

Morrell PRIDE E-Z-CUT HAM

FULLY COOKED
HOLD IN REFRIGERATOR
PACKED BY
JOHN MORRELL & CO.
GENERAL OFFICES, OTTUMWA, IOWA

BY JOHN MORRELL & CO., OTTUMWA, IOWA. SIOUX FALLS, SOUTH DAKOTA, ESTHERVILLE, IOWA
Processors of fine quality Ham ... Bacon ... Sausage ... Canned Meats ... Pork ... Beef ... Lamb

contented?

Are you contented with your sales?
Or, can you get more out of the effort?
Switch your ad to the PROVISIONER
and get ready to scrap the old sales
quota!

THE Reco

F. C. Fan Blows Downward

When placed over a refrigerator door opening will keep WARM AIR OUT.

Stops frost from forming on coils

REYNOLDS ELECTRIC COMPANY

Established 1900

3089 River Road River Grove, Ill.

EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL. Phone: YArds 7-3134

We deal in

Straight or Mixed Cars

**BEEF • VEAL
LAMB • PORK
AND OFFAL**

● Our more than 25 years in business offers you an established outlet for distribution of your products in the Chicago area.

● Fully equipped coolers for your protection.

We Invite Your Inquiry

EDWARD KOHN CO.
For Tomorrow's Business

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

BEEF • PORK • SAUSAGE

HUNTERIZED SMOKED AND CANNED HAM

ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, February 8, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul
HOGS (Includes Bulk of Sales):
BARROWS & GILTS:

Choice:					
120-140 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	\$16.25-17.50	None rec.	None rec.	None rec.	None rec.
160-180 lbs.	17.25-17.75	\$15.50-18.00	None rec.	None rec.	\$16.00-17.00
180-200 lbs.	17.25-17.50	17.25-18.00	\$17.25-17.35	\$17.25-17.75	17.00-17.50
200-220 lbs.	17.00-17.50	17.00-18.00	17.25-17.35	17.25-17.75	17.00-17.50
220-240 lbs.	16.50-17.25	16.50-17.75	17.00-17.35	16.75-17.50	16.00-17.00
240-270 lbs.	15.75-16.75	16.25-16.75	16.00-17.00	16.00-17.25	15.00-16.25
270-300 lbs.	15.50-16.10	15.75-16.25	15.25-16.00	15.25-16.25	14.25-15.50
300-330 lbs.	15.50-15.75	15.50-15.75	None rec.	14.50-15.50	14.25-15.00
330-360 lbs.	None rec.	15.25-15.50	None rec.	14.50-15.50	13.75-14.50
Medium:					
160-220 lbs.	None rec.	None rec.	None rec.	13.75-17.00	None rec.

SOWS:

Choice:					
270-300 lbs.	15.50 only	15.25 only	15.00 only	None rec.	14.00-15.50
300-330 lbs.	15.50 only	15.25 only	14.75-15.00	None rec.	14.00-14.50
330-360 lbs.	15.25-15.50	15.00-15.25	14.50-14.75	14.50-15.00	14.00-14.50
360-400 lbs.	15.00-15.25	15.00-15.25	14.25-14.75	14.50-15.00	13.50-14.00
400-450 lbs.	14.75-15.00	14.50-15.00	14.00-14.50	13.50-14.75	13.00-13.50
450-550 lbs.	13.75-14.75	13.75-14.50	13.75-14.25	13.50-14.75	12.50-13.00
Medium:					
250-500 lbs.	None rec.	None rec.	None rec.	12.75-14.50	None rec.

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:					
700-900 lbs.	28.00-30.50	29.00-34.50	26.50-32.50	27.50-32.50	None rec.
900-1100 lbs.	28.50-31.00	29.50-35.00	27.00-33.00	28.00-33.00	28.50-32.50
1100-1300 lbs.	28.50-31.00	32.00-35.50	27.50-33.00	29.50-35.00	28.00-32.50
1300-1500 lbs.	28.00-30.50	31.50-35.50	27.50-33.00	28.50-35.00	27.50-31.00
Choice:					
700-900 lbs.	24.50-28.50	24.50-29.50	22.50-27.00	23.50-28.00	23.50-28.50
900-1100 lbs.	25.00-28.50	24.75-32.00	23.00-27.50	23.50-29.50	24.00-28.50
1100-1300 lbs.	25.00-28.50	24.50-32.00	23.00-27.50	23.50-29.50	23.50-28.00
1300-1500 lbs.	24.50-28.00	24.00-32.00	23.00-27.50	22.75-30.00	23.00-28.00
Good:					
700-900 lbs.	20.50-24.50	19.50-24.75	18.00-22.75	19.00-23.50	18.00-24.00
900-1100 lbs.	21.00-24.50	19.50-24.75	18.00-23.00	19.00-23.50	18.50-24.00
1100-1300 lbs.	21.00-24.50	19.50-24.75	18.25-23.00	19.00-23.50	18.00-24.00
Commercial,					
all wts.	17.50-21.00	16.00-19.50	16.00-18.25	1.600-19.00	15.00-18.50
Utility,					
all wts.	14.00-17.50	13.50-16.00	11.00-16.00	13.00-16.00	13.00-15.00

HEIFERS:

Prime:					
600-800 lbs.	27.50-28.50	26.00-29.00	24.75-28.00	24.75-26.75	None rec.
800-1000 lbs.	27.75-28.50	26.50-30.00	25.25-28.50	25.25-27.25	None rec.
Choice:					
600-800 lbs.	23.50-27.75	22.00-26.50	20.00-25.25	21.00-25.25	22.00-25.00
800-1000 lbs.	24.00-27.75	22.50-27.00	21.00-25.25	21.00-25.25	22.00-25.00
Good:					
500-700 lbs.	19.00-24.00	18.00-22.50	16.00-20.00	16.00-21.00	17.00-22.00
700-900 lbs.	19.50-24.00	18.50-22.50	17.00-21.00	16.00-21.00	17.00-22.00
Commercial,					
all wts.	16.00-19.50	15.00-18.50	13.00-17.00	13.00-16.00	14.00-17.00
Utility,					
all wts.	12.00-16.00	11.00-15.00	10.50-13.00	10.00-13.00	12.00-14.00

COWS:

Commercial,					
all wts.	12.00-13.50	12.50-14.25	12.50-13.50	12.00-14.00	12.50-14.00
Utility,					
all wts.	11.00-12.00	11.00-12.50	11.50-12.50	10.75-12.50	10.50-12.50
Can. & cut.,					
all wts.	8.50-11.00	9.00-11.50	9.00-11.50	8.75-10.75	8.50-10.50

BULLS (Yrbs. Excl.) All Weights:

Good	None rec.	11.50-15.00	None rec.	11.00-12.50	12.50-13.50
Commercial	13.00-14.50	15.25-16.00	14.00-14.50	13.50-14.50	12.50-13.50
Utility	12.00-13.00	13.50-15.25	12.00-14.00	11.50-13.50	12.50-14.50
Cuttler	9.50-12.00	11.50-13.50	10.00-12.00	10.50-11.50	12.50-14.50

VEALERS, All Weights:

Ch. & pr.	27.00-33.00	28.00-30.00	23.00-26.00	21.00-25.00	20.00-27.00
Com'l & gd.	18.00-27.00	17.00-28.00	15.00-23.00	14.00-21.00	14.00-27.00

CALVES (500 Lbs. Down):

Ch. & pr.	21.00-27.00	20.00-25.00	16.50-18.00	19.00-22.00	18.00-21.00
Com'l & gd.	16.00-21.00	14.00-20.00	12.00-16.50	13.00-19.00	13.00-18.00

SHEEP & LAMBS:

LAMBS (110 Lbs. Down):					
Ch. & pr.	21.50-22.00	21.50-22.75	20.50-21.25	21.25-21.50	21.00-22.00
Gd. & ch.	20.50-21.50	20.00-21.75	20.00-20.75	20.00-21.25	19.00-21.50

LAMBS (Shorn 105 Lbs. Down):

Ch. & pr.	21.00-21.25	20.25-20.75	19.75-20.50	19.75-20.25	20.50-20.75
-----------	-------------	-------------	-------------	-------------	-------------

EWES:

Gd. & ch.	5.50-6.50	7.00-9.00	6.00-8.00	7.50-8.50	7.50-8.50
Cull & util.	4.00-5.50	6.00-7.50	5.00-6.00	5.50-7.50	5.00-7.50

Special
AL PR
number
13 cent

Chicago
Kan. Cit
Omaha
E. St. L
St. Josep
Sioux C
Wichita
New Yor
Jer. C
Okla. C
Cinna
Denver
St. Paul
Milwauk

Totals

Chicago
Kan. Cit
Omaha
E. St. L
St. Josep
Sioux C
Wichita
New Yor
Jer. C
Okla. C
Cinna
Denver
St. Paul
Milwauk

Totals

Chicago
Kan. Cit
Omaha
E. St. L
St. Josep
Sioux C
Wichita
New Yor
Jer. C
Okla. C
Cinna
Denver
St. Paul
Milwauk

Totals

*Cattl
Fede
includ
\$Stock
ter.
\$Stock
slaught

C
Insp
Canad
Januar

Western
Eastern

Totals

Western
Eastern

Totals
All hog
graded

Western
Eastern

Totals

NEV
Rec
stock
41st
for w

Salab
Total
Prev. w
Salab
Total
direct
*Incl

FEBRU

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE

	Week Ended	Prev. Week	Cor.
Chicago	22,890	22,497	21,142
Kan. City	14,529	17,857	16,807
Omaha	24,951	28,161	20,839
E. St. Louis	7,345	8,157	10,090
St. Joseph	10,074	11,061	10,534
St. Paul	7,875	8,277	9,873
Wichita	3,874	4,321	4,544
New York & Jer. City	10,984	11,508	11,114
Okl. City	7,565	8,598	7,097
Cincinnati	2,648	4,617	4,410
Denver	11,111	19,861	10,915
St. Paul	15,016	15,377	21,849
Milwaukee	4,786	4,564	4,525
Totals	143,708	164,656	154,339

HOGS

Chicago	43,130	40,725	31,733
Kan. City	7,241	9,296	8,562
Omaha	46,981	53,518	32,587
E. St. Louis	26,581	26,098	24,033
St. Joseph	23,068	32,916	21,301
St. Paul	23,967	28,553	25,000
Wichita	9,712	13,460	6,226
New York & Jer. City	50,401	51,978	41,448
Okl. City	11,302	11,937	12,362
Cincinnati	10,808	14,387	11,946
Denver	10,750	15,468	11,771
St. Paul	48,815	51,955	32,833
Milwaukee	3,621	4,042	4,032
Totals	316,307	358,153	263,924

SHEEP

Chicago	8,364	4,505	7,378
Kan. City	1,547	5,621	4,286
Omaha	16,711	12,754	14,803
E. St. Louis	2,609	2,904	3,316
St. Joseph	14,735	8,964	22,318
St. Paul	4,807	5,587	10,715
Wichita	1,730	2,915	731
New York & Jer. City	47,574	48,515	48,777
Okl. City	1,204	2,549	2,856
Cincinnati	259	519	548
Denver	14,854	17,730	14,271
St. Paul	5,906	4,771	5,497
Milwaukee	1,411	1,417	1,215
Totals	121,821	118,751	147,921

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter in Canada for week ended January 29:

	Week Ended Jan. 29 1955	Same week 1954
CATTLE		
Western Canada	16,188	16,674
Eastern Canada	17,067	17,144
Totals	33,255	33,818

HOGS

Western Canada	63,411	31,346
Eastern Canada	56,254	44,338
Totals	119,665	75,684

All hog carcasses graded	127,046	88,400
--------------------------	---------	--------

SHEEP

Western Canada	4,864	3,811
Eastern Canada	4,347	4,823
Totals	9,211	8,634

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Feb. 5:

	Cattle	Calves	Hogs	Sheep
Salable	147	147	36	
Total (inc. directs)	5,213	2,082	23,845	20,486
Prev. week:				
Salable	187	210		
Total (inc. directs)	4,645	3,365	23,587	21,490

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Feb. 3	2,354	425	10,920	2,321
Feb. 4	930	203	12,968	1,167
Feb. 5	29	4	1,522	7
Feb. 7	18,982	490	11,546	4,011
Feb. 8	6,000	400	14,000	4,500
Feb. 9	13,000	400	15,500	5,000

*Week so far... 37,982 1,290 41,046 13,511
Wk. ago 53,641 1,243 39,015 12,849
Yr. ago 37,264 915 28,603 11,306
2 years ago 36,705 891 33,871 17,634
*Including 47 cattle, 203 calves, 6,111 hogs and 687 sheep direct to packers.

SHIPMENTS

Feb. 3	1,892	54	3,984	1,154
Feb. 4	957	23	2,803	398
Feb. 5	95	...	763	...
Feb. 7	4,913	28	2,252	2,002
Feb. 8	3,000	...	3,000	2,000
Feb. 9	6,000	...	2,000	3,000

Week so far... 13,813 28 7,252 7,092
Wk. ago 12,409 105 5,491 5,298
Yr. ago 13,615 111 2,504 4,871
2 years ago 14,171 40 4,790 4,069

FEBRUARY RECEIPTS

	1955	1954
Cattle	66,800	62,249
Calves	2,750	2,300
Hogs	90,596	72,243

FEBRUARY SHIPMENTS

	1955	1954
Cattle	25,123	25,394
Hogs	18,268	6,467
Sheep	12,196	6,497

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Feb. 9:

	Week ended Feb. 9	Week ended Feb. 2
Packers' purch.	42,507	40,309
Shippers' purch.	12,090	13,430

Totals 54,597 53,739

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Feb. 9, were reported as shown in the table below:

CATTLE:	
Steers, choice	\$23.50@24.50
Steers, gd. & ch.	23.25 to 25
Steers, util. & com'l.	15.00@20.50
Heifers, com'l & gd.	17.00@20.50
Heifers, util. & com'l.	13.00@16.50
Cows, util. & com'l.	12.00@14.50
Cows, can. & cut.	8.50@11.00
Bulls, util. & com'l.	14.00@16.00

CALVES:	
Good & choice	\$19.50@22.00
Util. & good	15.00@19.50
Call & utility	10.00@13.00

HOGS:	
Choice, 200/240	\$17.75@18.25
Sows, 400/600	13.00@14.00

LAMBS:	
Choice	None rec.

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Feb. 4, with comparisons:

	Cattle	Hogs	Sheep
Week to date	239,000	485,000	161,000
Previous week	283,000	504,000	160,000
Same wk. 1954	284,000	376,000	167,000
1955 to date	1,443,000	2,639,000	865,000
1954 to date	1,536,000	2,170,000	846,000

PACIFIC COAST LIVESTOCK

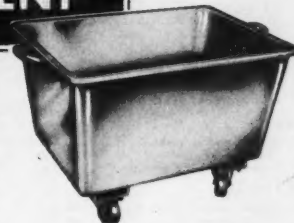
Receipts at leading Pacific Coast markets, week ended Feb. 3:

	Cattle	Calves	Hogs	Sheep
Los Ang.	7,800	825	1,125	100
N. Porl.	2,450	265	2,200	1,000
San Fran.	650	75	1,000	1,700

Model No. 9

CAPACITY
225 Lbs.

STANcase
STAINLESS STEEL
EQUIPMENT



STANcase JUNIOR

OVERALL DIMENSIONS
35 3/4" x 21" x 19" height

Sanitary STAINLESS STEEL TRUCKS

FULLY APPROVED BY HEALTH AUTHORITIES

MODEL No. 9—the smallest of the STANcase STAINLESS STEEL TRUCKS—is a splendid, general utility truck whose compact size and maneuverability recommend it for many jobs in tight quarters. (Other STANcase TRUCKS are available with capacities of 2,000 lbs., 1,200 lbs., 800 lbs., and 500 lbs.) All are ruggedly constructed for long-life service; inside surfaces are polished and seamless; corners are generously rounded; maintained sparklingly clean and sanitary with minimum labor. Specifications for component parts are of highest quality.

WRITE FOR CATALOG

Manufactured by

THE STANDARD CASING CO., Inc. 121 Spring St. New York 12

METROPOLITAN

FATS, OILS & SYRUPS CO., INC.

137 12TH STREET

JERSEY CITY, NEW JERSEY



We Solicit Your Offerings for:

- PRIME STEAM LARD
- DRY RENDERED LARD
- RENDERED PORK FAT
- EDIBLE TALLOW

Daily or weekly pick-ups made at your convenience. Fleet of 16 stainless steel tanks are always at your service!

For Prompt Service
CALL

Jersey City Telephone: JOURNAL Sq. 2-3232
New York Telephone: WORTH 2-7778
Jersey City Teletype: JERSEY CITY 114

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the USDA Marketing Service for week ended February 5, 1955, with Comparisons)

STEERS AND HEIFERS: Carcasses		BEEF CURED:	
Week ended Feb. 5.....	14,683	Week ended Feb. 5.....	11,717
Week previous.....	11,767	Week previous.....	14,346
Same week year ago.....	13,788	Same week year ago.....	11,006
COW:		PORK CURED AND SMOKED:	
Week ended Feb. 5.....	2,411	Week ended Feb. 5.....	157,872
Week previous.....	1,521	Week previous.....	185,399
Same week year ago.....	1,343	Same week year ago.....	308,150
BULL:		LARD AND PORK FAT:	
Week ended Feb. 5.....	328	Week ended Feb. 5.....	8,472
Week previous.....	359	Week previous.....	6,800
Same week year ago.....	369	Same week year ago.....	14,372
VEAL:		LOCAL SLAUGHTER	
Week ended Feb. 5.....	12,507	CATTLE:	
Week previous.....	12,830	Week ended Feb. 5.....	10,984
Same week year ago.....	11,558	Week previous.....	11,508
LAMB:		Same week year ago.....	11,114
Week ended Feb. 5.....	25,665	CALVES:	
Week previous.....	29,642	Week ended Feb. 5.....	10,751
Same week year ago.....	36,629	Week previous.....	11,023
MUTTON:		Same week year ago.....	10,681
Week ended Feb. 5.....	538	HOGS:	
Week previous.....	936	Week ended Feb. 5.....	50,401
Same week year ago.....	371	Week previous.....	51,978
HOG AND PIG:		Same week year ago.....	41,448
Week ended Feb. 5.....	6,950	SHEEP:	
Week previous.....	6,848	Week ended Feb. 5.....	47,574
Same week year ago.....	4,686	Week previous.....	45,315
PORK CUTS:		Same week year ago.....	48,777
Week ended Feb. 5.....	1,133,704	COUNTRY DRESSED MEATS	
Week previous.....	1,308,847	VEAL:	
Same week year ago.....	1,278,824	Week ended Feb. 5.....	6,654
BEEF CUTS:		Week previous.....	6,107
Week ended Feb. 5.....	170,271	Same week year ago.....	6,236
Week previous.....	103,500	HOGS:	
Same week year ago.....	84,292	Week ended Feb. 5.....	58
VEAL AND CALF CUTS:		Week previous.....	123
Week ended Feb. 5.....	17,105	Same week year ago.....	64
Week previous.....	3,763	LAMB AND MUTTON:	
Same week year ago.....	8,610	Week ended Feb. 5.....	135
LAMB AND MUTTON:		Week previous.....	70
Week ended Feb. 5.....	23,933	Same week year ago.....	74
Week previous.....	20,702		
Same week year ago.....	2,656		

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ended February 5, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	10,984	10,751	50,401	47,574
Baltimore, Philadelphia.....	7,597	1,207	23,685	1,777
Cincinnati, Cleveland, Detroit, Indianapolis.....	15,426	5,645	88,225	12,375
Chicago Area.....	24,086	7,809	64,267	6,559
St. Paul-Wis. Areas ²	27,929	31,068	114,803	13,694
St. Louis Area ³	12,836	5,428	69,006	7,205
Sioux City.....	8,522	3	26,098	6,184
Omaha Area.....	31,049	800	68,914	29,335
Kansas City.....	12,876	2,898	23,903	7,913
Iowa-So. Minnesota ⁴	26,374	14,119	266,879	32,873
Louisville, Evansville, Nashville, Memphis.....	8,713	7,168	40,396	Available
Georgia-Alabama Areas ⁵	6,168	3,151	23,358
St. Joseph, Wichita, Oklahoma City.....	18,015	2,886	49,156	12,413
Ft. Worth, Dallas, San Antonio.....	15,395	5,408	21,015	8,729
Denver, Ogden, Salt Lake City.....	15,646	910	15,935	20,786
Los Angeles, San Francisco Areas ⁶	25,454	2,728	33,078	26,549
Portland, Seattle, Spokane.....	6,332	344	14,684	3,980
GRAND TOTALS.....	273,402	103,022	994,732	228,859
Totals previous week.....	291,168	94,959	1,078,635	238,965
Totals same week, 1954.....	268,419	100,530	839,264	232,645

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, Se. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida during the week ended Feb. 4:

	Cattle	Calves	Hogs
Week ended Feb. 4.....	2,879	1,484	12,034
Week previous (five days).....	3,356	1,000	12,856
Corresponding week last year.....	2,622	974	13,258

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$4.50; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.00; additional words, 20c each. Count

address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed \$9.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

POSITION WANTED

RENDERING PLANT SUPERVISOR: Know all phases of dry rendering, engineering, maintenance and operation. Will consider any location. 15 years' experience. W-50, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

Mid-west packer would engage young man able to handle large gang and procure good hide take-off. Answer in own handwriting, giving particulars as to age, experience, recommendations and marital status. Replies confidential.

Reply to Box W-43.

THE NATIONAL PROVISIONER

15 W. Huron St. Chicago 10, Ill.

MAINTENANCE MAN WANTED: For packing plant. Must know ammonia refrigeration and be able to do general plant maintenance work. State age, experience and salary expected.

SCHWARTZMAN PACKING COMPANY

P. O. Box 1358 Albuquerque, New Mexico

AUDITORS

Excellent permanent positions for senior and junior traveling auditors. Please send full personal information, including education, business experience and salary requirements.

HYGRADE FOOD PRODUCTS CORPORATION
2811 Michigan Ave. Detroit 16, Mich.

PLANT SUPERINTENDENT: Wanted to take complete charge of large rendering plant. Give age, experience and salary expected. W-27, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

HELP WANTED

SUPERVISOR

We are interested in obtaining the services of a thoroughly qualified man to fill the position of assistant foreman to supervise hog and beef slaughtering and pork cutting operations. Position offers unlimited opportunities. State experience in detail, references, former employers and salary expected in first reply. All information supplied will be strictly confidential. Old established firm located in the south.

W-51, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN

We are interested in obtaining the services of a thoroughly qualified sausage foreman, 30 to 45 years of age. This position offers unlimited opportunities for the right man. State experience, former employers and salary expected in first reply. Plant located in the south. All information will be held strictly confidential.

W-52, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

SALES MANAGER WANTED

Medium sized plant located in Virginia needs a "Top Notch" experienced Sales Manager. Do not apply unless you have a proven record either as Sales Manager or Assistant. The man we want must be of high morals and character and be capable of handling men. This is a real opportunity for the right man. Please include age, references, salary expected plus a recent photo with first letter. All replies will be kept in strict confidence.

W-53, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

DIVISIONAL SUPERVISOR

For curing division for large independent midwest packer to take charge of pork and beef curing, pork boning and processing of boiled and canned hams. State age, education, experience and salary requirements.

W-55, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SAUSAGE MAKER

Progressive established eastern Pennsylvania meat packer desires reputable, sober sausage maker. Should be able to make quality franks, sausage and loaf line and control personnel. Advise experience, status in present or former jobs, age and salary expected. W-53, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OPPORTUNITY: Small city cow slaughterer in New York state (Albany area) has opening for a young man to head sales in carcass crows and boneless meats. Background must include ability to slaughter, bone and sell. Please state experience. If you have the desire and ability to work along with using your head, we want to hear from you. Housing accommodations are available. W-45, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

KILL FLOOR FOREMAN: Experience in handling men necessary. Must also know all phases of cattle killing operations. BAI plant, killing 1500 cattle per week, Los Angeles, California. Permanent position if qualified. Send complete details of background and experience. W-46, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

NIGHT SUPERINTENDENT: To assume charge of all night operations. Must be experienced and be able to handle men. Splendid opportunity for the right man. Please furnish references and a brief resume of your experience in initial application. THE OHIO PROVISION COMPANY, 6101 Walworth Ave., Cleveland 2, Ohio.

PRODUCTION SUPERVISOR: For Detroit, Michigan. Man with experience in the sausage and packing departments to take full charge. W-56, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CLASSIFIED ADVERTISING

EQUIPMENT FOR SALE

TRUCKS FOR SALE

One—Dodge 1½ ton, 10 ft. body, complete refrigeration. Old model, but excellent body. Price \$1,600.00. You could paint body and either use the truck as it is or trade chassis. However, there is still plenty of wear in this unit yet. The other model is a 1 ton long wheel base practically new, including refrigeration and truck. This is a G.M.C., very economical—with complete shelves, etc. The price on this is \$2,800.00. FS-57, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SEND US YOUR INQUIRIES for 8/8, Aluminum Dopp jacketed kettles; Filter presses; Curb presses; Cookers; Lard rolls; Grinders; Stuffers; Mixers; Cutters; Expellers; etc.

WE BUY YOUR IDLE EQUIPMENT AND PLANTS

CONSOLIDATED PRODUCTS COMPANY, INC.
150 Observer Highway Hoboken, N.J.

DIAMOND HOG MODEL 35: With spout opening 15½" x 16½" roller bearings—gravity feed both stationary and rotating knives—capacity 6 to 10 tons per hour, with 40 H.P. Hi-Torque Westinghouse 1160 splashproof brand new motor and starter. BUFFALO GRINDER MODEL 41-B. 3 15/16" plates, 2 H.P. 3 phase motor. Capacity 1000-1500 pounds per hour.

R. S. WILLIAMS c/o SOUTHERN SADDLERY COMPANY

3001 Broad Street Chattanooga 2, Tenn.

★ **ANDERSON EXPELLERS** ★
All Models. Rebuilt, guaranteed.
W. Lense Expellers
PITTOCK & ASSOCIATES, Glen Riddle, Penna.

BOSS SILENT CUTTER: For sale. Size 80A, without unloader, with 30 HP motor. Price \$1400.00. For further information contact NORLE BUTCHERS' SUPPLIES, INC., 609 S. Rampart St., New Orleans, La.

FOR SALE: One rendering cooker 4' x 10', gear drive—20 HP motor. In good condition. \$850.00. Lexington Rendering Company, Lexington, Nebraska.

EQUIPMENT WANTED

WANT TO BUY: Your Compressor with shell and tube condenser and 220 volt, 3 phase motor, 5 x 5, 6 x 6, or 8½ x 6½. Must be in good condition. GREENLEE PACKING COMPANY, West 12th St., Sioux Falls, S.D.

WANTED: Votator; Lard Roll; Filter Press; Cooker; Hydraulid Curb Press. EW-36, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

MISCELLANEOUS

YOUR PACKAGED MEATS NEED CODE DATING

We offer a Complete Line of Code Daters and Name Markers—Automatic for Conveyor Lines and Wrapping Machines—also Power-Driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem.

KIWI CODERS CORPORATION

304-06 N. Clark St. Chicago 13, Illinois

MEAT SAMPLING KNIVES

Folding pocket knife for gift and advertising use. Stainless steel blade five inches long. Simulated ivory handle imprinted with your name—\$1.75 each. Write for catalog.

LOUIS M. GERSON CO.

58 Deering Road Mattapan 26, Mass.

JOBBERS WANTED

Offering full line of beef, pork, veal, lamb, sausage, bacon, U. S. Inspected for New York, Pennsylvania and Ohio area. W-41, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT FOR RENT

FOR RENT

STORE

WITH REFRIGERATION

IN FULTON MARKET, CHICAGO

IMMEDIATE POSSESSION

PHONE HAYMARKET 1-4650, Chicago

FOR RENT: Government inspected fully equipped packing facilities in Chicago Union Stock Yards. Units from 3,000 square feet to 100,000 square feet—including coolers, freezers, abattoir, smoke houses, railroad and trucking facilities. Call Mr. Drozka or Mr. Bennett, MILLER and HART, Phone Yards 7-7200 or Financial 6-4711, Chicago.

PLANTS FOR SALE

PACKING PLANT, thriving County Seat town of 11,000, live new industries. County population 20,000, well equipped two story and basement brick building, with attached barns and pens, equipped for public sales. Has new sharp freeze room adjacent to sausage kitchen, also smoking department. Plenty of room for expansion. Electric elevator to the three floors. Almost \$20,000 spent on improvements during past year. Nice custom business and moderate wholesale business, employing five. Ideal opportunity to increase wholesale business or establish retail business. No local wholesale competition. This is one of the best small business opportunities we have ever seen. Surrounded by good towns offering unlimited potential. Buildings alone worth more than asking price. Has two new wash rooms and best City sewage facilities, gas heat. Plant now making modest profit on a very limited operation. Only reason for selling, present owners not experienced meat men. Priced at \$31,500.00. Liberal financing. Ideal opportunity for father and son, or two families, who know the business. Come and see this outstanding value, without obligation. It will speak for itself. Will gladly send picture of buildings if you are interested.

JOHN R. HARE, Realtor
Bellefontaine, Ohio

FOR SALE

This is NOT the old wornout excuse. I MUST get out of business. I am offering, for quick sale, to any responsible experienced packinghouse men, a complete modern slaughterhouse, sausage kitchen, battery of fully automatic smokehouses (4) and process cooker, cattle pens and runways—complete rendering outfit, lard outfit, 10 car garage. Equipped for state inspection. Doing a nice business. Much more can be done by younger men. Four new refrigerated trucks, livestock markets close by. Located in Pennsylvania. FS-48, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDIANA MEAT PACKER MUST RETIRE

Ideal plant for two partners. Complete beef and hog kill. Manufactures complete line of sausage and smoked meats. All equipment modern. Vacuum packing and bacon slicing line. Have twenty pieces rolling equipment, all practically new. Initial payment of \$100,000 to take care of inventory and balance on reasonable terms to responsible party.

W-59, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

BEEF COOLER: Desirable cooler for sale, 5000 square feet space. Centrally located, New York City. Good loading facilities. Government inspection. FS-47, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

RETAIL MARKET: Going retail business established 7 years, same owner. Also equipped and set up for restaurant supply and portion control foods. Excellent for large scale operator or partners. FS-49, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITIES

CHICAGO PORK BONER: Desires broker or jobber in Buffalo and Philadelphia territories to handle boneless pork cuts. Top product and good volume assured. W-37, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT BROKER: Shipping into Virginia and the Carolinas, would like to make connection with pork packer from midwest and south. W-58, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly

Kill Floor

7524—BAND SAW: Jones Superior #54, 36" stainless steel top, V-belt dr., 3 HP. mtr. \$ 625.00
7289—SCHEIBE SAW: Best & Donovan, type M-1, 1 phase 175.00
7569—VISCERA INSPECTION TABLE: moving type, overall 26" L x 42" W, 20 pans 30" x 30" x 3" deep, pan sterilizing chamber, 5 HP. motor & reducer 500.00
7395—HOG & SHEEP CASING CLEANER: Boss #158, 2 HP. motor 375.00
7751—HUNT: Yale, 1000#, 50' elec. reel, cable type with push buttons 300.00
7489—MAGNETIC TRAPS: (4) Cocco #195, slightly used, like new 150.00
7776—BEEF SPLITTING CLEAVERS: (155) New, Simmonds, Warden, White #91 .. ea. 8.00

Sausage Equipment

7518—TY-LINKERS: (2) automatic, m o d e l #114A, excellent condition \$1150.00
7675—STUFFER: Globe 500#, reconditioned... 1150.00
6584—STUFFER: Anco 400#, stainless valves... 875.00
7674—STUFFER: Buffalo 300# 875.00
7714—STUFFER: Buffalo 250# 675.00
7279—GRINDER: Enterprise #66, 15 HP. mtr., excellent condition 675.00
7010—GRINDER: Anco #521-56, 7½ HP. mtr., 825.00
7511—MIXER: Buffalo #4A, 10 HP. motor, 925.00
7754—SLICER: U.S. HD. #3, with conv. guar. in good usable condition... Bids requested
7243—SILENT CUTTER: Buffalo #38-B, 15 HP. extra knives, recond., excel. cond... 950.00
7685—SILENT CUTTER: Buffalo #43-B, 25 HP. motor, reconditioned 750.00
7721—ROTARY CUTTER: Buffalo #600, 15 HP. 500.00
7316—VIENNA CROSS CUTTERS: (2) Anco #686, 3000# per hr., drives & mtrs., ea. 375.00
7512—SMOKESTICK WASHER: similar to Globe #8579, ½ HP. motor 625.00
7800—RINDMASTER: Dohm & Nelke, with conveyor 600.00
7738—FAS-TIE MACHINE: Hercules 575.00
6335—REVOLVING OVEN: Bakelite portable, 60 loaf cap., thermostat controls, ¼ HP. 275.00
6544—CASING APPLIER: GE. ¼ HP. mtr. 130.00
6823—SMOKE GENERATOR: Julian 110.00
7648—PICKLE PUMPS: (2) Griffith Big Boy ea. 125.00
7736—MOLDS: (24) Globe Hoy #714, stainless steel, 12" x 6½" x 5½", with springs & covers, only used few times, like new... ea. 12.50
7735—MOLDS: (84) Anco #711, stainless steel, size #9, 5" x 5" x 12", like new cond., new tension springs & ratchet covers... ea. 12.50
7483—HOY MOLDS: (1200) Globe #58, stainless steel, open end, 5# cap., 11" x 4" x 3½", with covers 1.75
7392—SMOKESTICKS: (1129) triangular, extruded alum., 1½" x 42" 45

Rendering & Lard

7574—COOKER: Anco 5' x 12', used on lard, steel, flat heads, complete with steam trap, 15 HP. motor & starter \$1850.00
7757—COOKER: Boss 3' x 6', steam jacketed, with 6' x 8' x 2" CRACKLING PAN... 950.00
7834—COOKER: Jordan, steel heads, 14" x 7', 15 HP. with CRACKLING PAN 800.00
7581—HOG: Diamond #35, 30 HP. mtr. 1350.00
7560—HASHER-WASHER: Jeffery (similar to Boss #792) 30" x 10" cyl., 7½ HP. mtr. with separate motor on washer 950.00
7576—HYDRAULIC PRESS: Anco, 150 ton, with 2 steam pumps 950.00
7559—CRACKLING HAMMERMILL: Sedberry, size 2V, ser. #2238, 20 HP. & V-belt... 600.00
7759—BONE CRUSHER: 1000# per hr. 20 HP. mtr., with special starter switch 350.00
7701—LARD FILLER: Anco #790, ser. #130, double nozzle, 1½-5# capacity 200.00

All items subject to prior sale & confirmation.

WRITE FOR FULL PARTICULARS

DISPLAY ROOMS and OFFICES

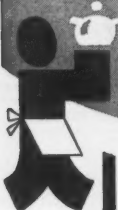
1401 W. Pershing Rd. (39th St.)

U. S. Yards, Chicago 9, Ill.

CLiffside 4-6900

BARLIANT & CO.

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers



HYGRADE'S
BEEF · VEAL · LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNED BEEF
AND TONGUE

HYGRADE
in name...
high grade in fact!

...also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

JUST TEAR OFF AND MAIL

THE NATIONAL PROVISIONER
15 W. Huron Street
Chicago 10, Illinois

Please send me the next 52 issues (one full year's subscription) of THE NATIONAL PROVISIONER for only \$6.00.

- ☐ Check is enclosed
☐ Please mail me your invoice

Name Please Print

Street Address

City Zone State

Company

Title or Position



ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

Advanced Engineering Corporation24
Air-Way Pump & Equipment Co.46
Allbright-Nell Co., The Third Cover

Barliant and Company59
Bunn, B. H., Company35

Cainco, Inc.42
Cannon, H. P., & Son, Inc.6
Cincinnati Butchers Supply Co., The20
City Products Corporation45
Clinton Foods Inc.44
Cudahy Packing Company, The47

Darling & Company48
Dodge Division Chrysler Corporation5
Dow Chemical Company, The9

Felin, John J., & Co., Inc.46
First Spice Mixing Co., Inc.19
Ford Motor Company8

General Box Company50
General Machinery Corporation53
Girdler Corporation, The38
Global Industrial Machinery Corp.44
Globe Company, The7
Griffith Laboratories, Inc., The3

Hackney Bros. Body Co. Fourth Cover
Ham Boiler Corporation56
Heller, B., & Co.41
Hoerner Boxes, Inc.43
Howe Ice Machine Company50
Hudson-Sharp Machine Company15
Hunter Packing Company56
Hygrade Food Products Corp.60

James, E. G., Company46

Kartridg-Pak Machine Company40
Kennett-Murray Livestock Buying Service54
Koch Supplies42
Kohn, Edward, Co.56
Kold-Hold Division, Tranter Manufacturing, Inc.33

Legg, A. C., Packing Company51

Meat Packers Equipment Co.37
Merck & Co., Inc.23
Metropolitan Fats and Oil Co.57
Morrell, John, & Co.55

Rath Packing Co.32
Reynolds Electric Company55

Schmidt, C. Company, The53
Shellmar-Betner Flexible Packaging Division,
Continental Can Company10
Smith, H. P., Paper Co.25
Smith's, John E., Sons Company Second Cover
Sparks, H. L., & Company52
Staley, A. E., Mfg. Co.30
Standard Casing Co., Inc.37
Stein, Fred, Laboratories, Manufacturers25
Superior Packing Co.34

Tee-Pak Inc. First Cover
Texas Meat & Provision Company42

Vegex Company35
Visking Corporation27, 28

Wilson & Co., Inc.4

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the service they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

R S

SIONER

.....24
ird Cover

.....59
.....35

.....42
.....6
.....20
.....45
.....44
.....47

.....48
.....5
.....9

.....46
.....19
.....8

.....50
.....53
.....38
.....44
.....7
.....3

irth Cover
.....56
.....41
.....43
.....50
.....15
.....56
.....60

.....46
.....40
.....54
.....42
.....56
.....35

.....51

.....37
.....23
.....57
.....55

.....52
.....55

.....53

.....10
.....25

ond Cover
.....52
.....30
.....57
.....25
.....54

irst Cover
.....42

.....35
.....27, 28

.....4

ve cannot
tension in

products
y render
tly, more
which you
ents offer

SIONER